

Independent Wine Evaluation

2018 "Natasha" Pinot Noir, Youngberg Hill

Like the other Pinot Noir in Youngberg's lineup, this wine shows impressive complexity, purity, and energy. Black cherry, blackberry, and red current with violet highlights are shadowed by allspice and earth tones joined by green olive and orange zest, giving this wine a subtle herbal character. A thin mineral seam and crisp acidity provide lift and vigor, while sandalwood quietly announces the judicious use of oak. The mouthfeel opens with the promise of satin on its medium frame, but it turns leaner and more muscular as the finish launches. Fine-grained tannins unfold gracefully, and an additional surge of bright acidity and orange zest returns as the finish fades to provide plenty of mouthwatering freshness.

A charmer with underlying sinewy strength and backbone.

Complexity: A full slate of balanced, intriguing aromas.

Balance: Modestly elevated acidity on the finish and slight alcohol on the nose.

Expressiveness: Impressive clarity and energy, a marriage of refinement and verve.

Character: Juicy but firm, a bit sassy.

Typicity: Typical of Willamette Valley Pinot Noir.

THE SOMMELIER COMPANY



Appellation: McMinnville

Vintage: 2018

Composition: Pinot Noir

Alcohol: 14%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Transparent, medium ruby, shading to garnet near the rim

Fruit, Floral: Black cherry, blackberry, red current, violet highlights, orange zest

Spice, Herbal, Vegetal: Allspice, green olive

Oak, Earth, Other: Loam, sandalwood, stony minerality

RESULTS:

Stage 1: Blind Tasting

— Complexity: 8/10

— Balance: 6/10

— Expressiveness: 7/10

Stage 2: Non-Blind

— Character: 7/10

— Typicity: 7/10

SCORE: 91

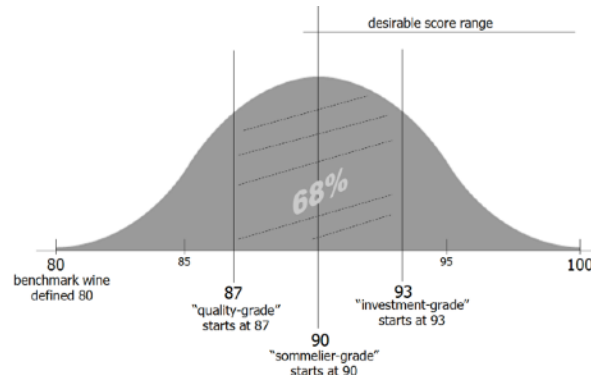


Tasting conducted January 2022

Evaluator, Dr. Dwight Furrow, CSW

General Manager, Adam Edmonson, CSW

EVALUATION MODEL:



METHODOLOGY DISCLOSURE: Full evaluation criteria and process description available upon request. Wines are tasted and evaluated in a controlled environment. Wine samples are provided by producer as part of paid evaluation assignment. Evaluation model assumes that wine quality is normally distributed between scores 80 and 100, where 80 represents a simple, but not flawed, standard wine.