



**YOUNGBERG HILL**  
ESTABLISHED 1989



## 2018 Cuvée Pinot Noir

The Cuvée consists of fruit from the estate called the “Bailey Block” which is the winemaker's last name, along with fruit from Brittan Vineyards. The Bailey Block is 660 to 700 feet in elevation.

**Vintage Summary:** A relatively mild and dry winter set the stage for a 2018 growing season highlighted by a cool spring, a summer with low heat stress but high droughts, and a glorious October. The moderately cool spring led to a late start to the growing season with an average bud break in April. Youngberg Hill produced fully ripe fruit, with moderate alcohol and juicy acid, making for intense, luscious wines.

**Tasting Notes:** The 2018 Cuvée can be described as none other than a treat for the senses. With a fragrant nose of cocoa, wild berry, and freshly ground cinnamon, the Cuvée's sent will transport you even before you take your first sip. When you finally do taste the wine, you'll find a pleasant blend of fresh fruit and subtle warm spices, smoothing out into a refreshing herbal finish. A well-rounded and hearty drink that can't help but make you smile.

**Pairing Suggestions:** This Cuvée is lighter-bodied, so it will pair with almost everything: salmon or halibut, chicken, or Friday night pizza. You can even pair this with PB & J.

### Technical Information:

American Viticulture Area (AVA): Eola-Amity Hills,  
McMinnville, Willamette Valley

Planted: 2008 (Bailey Block) and 2004 (Brittan Vineyards)

Case Production: 364

Soil Type: Volcanic rock (Steiwer Soil) & Shelf of Shale

Vine Clones: Dijon 777 (Bailey Block) & 667,115 (Brittan)

Harvest Date: September 27th (Bailey Block) & Sept. 25 and 29<sup>th</sup> (Brittan)

Oak Regimen: 34% New French Oak for 14 months

Alcohol: 13.6%

Brix: 22.7

Residual Sugar: 0% (Dry)

Retail: \$40