



YOUNGBERG HILL
ESTABLISHED 1989

2020 Youngberg Hill Grenache



Our Grenache fruit is sourced from a 4-acre estate called Swallow Hill, Located in the Rogue Valley AVA, just outside Ashland, Oregon. Swallow Hill sits at 2,000 feet in elevation.

Vintage Summary: While the 2020 vintage will long be remembered for the Labor Day wind event, fires, and smoke, Oregon winemakers have dealt successfully with mitigating wildfire smoke damage for years and are optimistic this vintage will produce beautiful wines. The valley had moderately warm days that were not too hot, along with cool nights. That prompted a situation where the vines could rest in the evening and concentrate on developing more fruit complexity and flavor. Many noted that the worst possible weather was during bloom, resulting in smaller and lose clusters that ultimately helped with late-season rains. Overall, the richness and complexity of the grapes raise expectations that, despite numerous obstacles, this year will ultimately prove an excellent vintage.

Tasting Notes: Lovely notes of candied cherries and mint chocolate rides atop the core of ripe wild strawberries in the nose and mouth of this charming wine. It boasts velvety tannins and a satiny texture, with balanced acidity. The fruit-forward palate is accented by hints of rhubarb, finishing with a flourish of wet stone and cocoa.

Pairing Suggestions: This Grenache makes an excellent pairing for chargrilled foods and dishes with a bit of spice and will be full enough to cope with bold dishes. Classically seasoned and herbed French and Spanish lamb roasts are a great pairing along with a decadent dark chocolate dessert.

Technical Information:

American Viticulture Area (AVA): Rogue Valley

Planted: 2015

Case Production: 125

Soil Type: Alluvium Basalt

Harvest Date: October 8th

Oak Regimen: 100% Neutral French Oak

Aged: 7 months

Alcohol: 14.0%

Brix: 24.2

Residual Sugar: 0% (Dry)

Retail: \$50