



YOUNGBERG HILL

ESTABLISHED 1989



2021 Aspen Pinot Gris

The Aspen Block, named after the winemaker's youngest daughter, consists of 5 estate acres with 2.5 acres of Pinot Gris and 2.5 acres of Chardonnay at 500 feet elevation.

2021 Vintage Summary: It was another hot and dry year in Oregon. Fortunately, it turns out that Oregon's record-setting heat this year came at the perfect time: after flowering, but before veraison, when the developing grapes were still small hard green berries, and the vines were best equipped to handle it. Hot daytime temperatures in August and early September seemed to help the vintage. It shut down the vines a few times, delaying ripening until cooler weather set in the later growing season, and killed off mildew and other problematic organisms. No disease, high sugars, balanced acids and great flavors. The wines are concentrated, fresh and complex. It is a nice balance between the 2012 and 2016 vintages to compare.

Tasting Notes: Escape to the tropics with our 2021 Aspen Pinot Gris. Aromas of banana, lime, mango, and papaya open on the bouquet. Flavors of apricot, honeysuckle and ripe pineapple accented by lemon zest, herbs, and mineral tones boosted on the palate, with a bright and robust body and vibrant acidity. This Pinot Gris finishes with undertones and wet shells and banana crème.

Pairing Suggestions: The sweet fruity nature of the Pinot Gris enhances anything spicy or boldly flavored with its smooth finish like your favorite BBQ, seafood, pork, roasted vegetables, a bagel with cream cheese and lox, lemon chicken, hot & sour soup, dim sum, a Cubano sandwich, or bánh mi.

Technical Information:

American Viticulture Area (AVA): McMinnville, Willamette Valley

Planted: 2006

Harvest Date: September 15th

Case Production: 135

Soil Type: Marine Sedimentary (Willakenzie soil)

Vine Clones: 146/152 Clone on 3309 Rootstock

Oak Regimen: 100% stainless steel

Alcohol: 13%

Brix: 21.9

Residual Sugar: 1%

Retail: \$35