



2018 Pinot Noir Tech Sheet

The Vineyard:

Youngberg Hill sits in the McMinnville AVA on a 50 acre estate facing Southeast of volcanic rock and marine sediment soils consisting of 30 year old Pommard & Wadenswil clones, and 10 year old Dijon 777, farmed organically, biodynamically and no irrigation.

2018 Vintage Summary:

A relatively mild and dry winter set the stage for a 2018 growing season that was highlighted by a cool spring, a summer with low heat stress but higher drought stress, 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 fruit that was fully ripe, with moderate alcohol and juicy acid, which made for intense, luscious wines.

2018 Pinot Noir Tasting Notes:

Bailey Pinot Noir, sultry in its dusky garnet red, has a nose just as alluring as it tastes with an oaky blend of mushroom, fresh milled cedar, and campfire. Paired with notes of dark candied cherry, red currant, succulent blueberry and blue plum headline supple tobacco and chalk tones all topped off with a dusting of cocoa. These characteristics create a chewy, yet elegant mouthfeel paired with refined bright tannins, allowing the finish to unravel one layer at a time.

Case Production: 200 Cases

Alcohol: 13.8 %

PH: 3.17

Brix: 23.3

RS:0

Oak Regimen: 38% New Oak and barreled for 14 months

Release Date: Fall 2020

SRP: \$115