



2019 Chardonnay Tech Sheet

The Vineyard:

Youngberg Hill sits in the McMinnville AVA on our 50 acre estate facing Southeast on marine sediment soil consisting of 12 year old Dijon clones, farmed organically, biodynamically and no irrigation.

2019 Vintage Summary:

This growing season was warmer early with a normal bud break. The growing season was dry. The year ended with a beautiful ripening period of cooler than normal temperatures leading to deep rich fruit characteristics with a mineral accent and higher acidity typical of our hill. The 2019 vintage will benefit from time in the bottle and will age beautifully over the next two to three years.

2019 Chardonnay Tasting Notes:

The Bailey Chardonnay first reveals a rich golden hue, promising to light up your glass with color and your senses with flavor. Before the first sip envelops the mouth, the nose tantalizes with gentle touches of wet stone, citrus, and vanilla. Pear, Meyer lemon, peach, and tangerine lead to flinty tones of wet stone which slides over the palette. The lingering finish balances creaminess with crispness, freshness with fullness, and length with layers.

Case Production: 100 Cases

Alcohol: 12.0 %

PH: 3.3

Brix: 22.5

RS:0

Oak Regimen: 0% New Oak and barreled for 8 months

Release Date: Fall 2021

SRP: \$85