



## *2019 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.

### **2019 Vintage Summary:**

This growing season was warmer in early spring. 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 Pinot Noir Tasting Notes:**

Bailey Pinot Noir, in deep garnet red, has a nose as alluring as it tastes with a blend of mushroom, dried leaves and campfire ash. With notes of dark candied cherry, red plum, and blueberry complimented by supple tobacco and chalky tones all topped off with a dust of cocoa. These characteristics create a juicy, yet elegant mouthfeel paired with refined bright tannins, allowing the finish to unravel one layer at a time.

Case Production: 60 Cases

Alcohol: 13.3 %

PH: 3.2

Brix: 21.7

RS:0

Oak Regimen: 40% New Oak and barreled for 14 months

Release Date: Fall 2021

SRP: \$115