



YOUNGBERG HILL
ESTABLISHED 1989

2019 Cuvée Pinot Noir



The Cuvée consists of fruit from the estate called the “Bailey Block” which is the last name of the winemaker, along with fruit from Brittan Vineyards and Fairsing Vineyards. The Bailey Block is 660 to 700 feet in elevation. This Cuvée consists of 1/3 of each of these estates in the Willamette Valley.

Vintage Summary: Early spring in 2019 was slightly cooler with plenty of moisture which caused bud break to hinder which would typically push harvest back. However, the warmer weather in May kept shoot and flower development on schedule. The summer continued with slight heat spikes and brisk nights which enabled the fruit to ripen in August. September remained slightly warmer than average and cooled off in October allowing harvest to occur in mid-October. These ripening conditions led to only half of the fruit setting with smaller concentrated berries and clusters. The fruit that did set yielded deep mineral characteristics, balanced acidity, and tannin. We chose to keep the Pinot Noirs in barrel for an extra couple of months to enhance their complexity.

Tasting Notes: The 2019 Cuvée is a mesmerizing dark red, concealing a black cherry nose, cranberry, cola, and the scent of clove. And where the aroma is fruity, it is animated by the smooth taste of rhubarb, raspberry, gun powder, and oak. Adorned with a delicate minerality, this blend is beautifully balanced and perfect for those with sharp taste buds.

Pairing Suggestions: This Cuvée is light-bodied, so it will pair with everything: fish, beef, chicken, or Friday night pizza. You can even pair this with PB & J or spiced tacos.

Technical Information:

American Viticulture Area (AVA): Yamhill-Carlton & McMinnville, Willamette Valley

Planted: 2008 (Bailey Block and Brittan Vineyards), 2006 (Fairsing)
Case Production: 372

Soil Type: Steiwer Soil, Shelf of Shale, Basalt & Marine Sedimentary
Vine Clones: Dijon 777, 667, 115 & Swan (Brittan)

Harvest Date: September 30th (Bailey Block)

Oak Regimen: 32% French Oak for 16 months

Alcohol: 13.1%

Brix: 22.7

Residual Sugar: 0% (Dry)

Retail: \$40

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