



YOUNGBERG HILL
ESTABLISHED 1989

2022 Pinot Blanc

The Pinot Blanc is sourced from Yamhill Valley Vineyards in McMinnville AVA in the Willamette Valley.

2022 Vintage Summary: As vines began emerging in mid-April, many winemakers experienced frost that damaged buds, with temperatures dropping below 28 degrees. Luckily, our buds were left unharmed because of our elevation and location. June's cool and wet weather meant soil moisture was higher than average, resulting in larger-than-average clusters and lush canopies. We also had to diligently manage our canopies and watch for powdery mildew from the record rainfall. July and August were warm and dry with no big heat spikes, increasing our fruit's sugar levels. *Véraison* began in late August and drove ripening to September, continuing that pattern for latter-than-average- development. October became the warmest on record, and the last of the ripening accelerated quickly, creating lush and large fruit clusters despite a cool start.

Tasting Notes: The aromatic nose on this white wine is reminiscent of the summer sweet scents of pear and honeydew melon, whereas its flavor is more expansive, blushing onto the pallet with hints of starfruit, green apple, and tart lemon layered with pleasant toasted spices with a light minerality.

Pairing Notes: This soft Pinot Blanc will complement a range of meats such as roasted turkey or chicken. Get creative with brunch and make veggie quiche, gooey cheese omelets, pork tenderloin, onion tarts, and shrimp cocktails. This also shines with creamy seafood pasta, crab, fresh halibut, brie cheese, or seasonal salads.

Technical Information:

American Viticulture Area (AVA): McMinnville, Willamette Valley

Planted: 1999

Case Production: 100

Soil Type: Marine Sedimentary Dominant

Fermentation: Stainless Steel

Barrel Regimen: 100% Neutral French Oak

Aged: 3 months

Alcohol: 13.5%

Brix: 23.8





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Residual Sugar: 0% (Dry)
Retail: \$35
