



YOUNGBERG HILL
ESTABLISHED 1989



2022 Pinot Noir Rosé

The Rosé was harvested from the Natasha Block, named after the winemaker's oldest daughter. Natasha Block sits 600 feet in elevation. It consists of 6.6 acres facing southeast, giving the maximum amount of sunlight in equal distribution to the vines.

2022 Vintage Summary: It was another hot and dry year in Oregon. Fortunately, it turns out that Oregon's record-setting heat this year came at the perfect time: after flowering, but before veraison, when the developing grapes were still small hard green berries, and the vines were best equipped to handle it. Hot daytime temperatures in August and early September helped the vintage. It shut down the vines a few times, delaying ripening until cooler weather set in the later growing season, and killed off mildew and other problematic organisms. No disease, high sugars, balanced acids, and great flavors. The wines are concentrated, fresh, and complex. It is a nice balance between the 2012 and 2016 vintages to compare.

Tasting Notes: When your nose meets the 2022 Rosé, it is fragrant with ripe strawberry, rhubarb, and sour cherry. The palate is equally divine, with a splash of pink grapefruit, honeydew, orange peel, and strawberry, leaving you with a soft, clean finish. This blushing, mouthwatering wine should be your number-one summer indulgence.

Pairing Notes: The juicy red fruit of the Rosé, with its lean, lively texture, is perfect with a crisp green salad tossed with fresh fruits and berries. This is an ideal meal to cut through the summer heat or even for Thanksgiving and the holidays.

Technical Information:

American Viticulture Area (AVA): McMinnville, Willamette Valley

Planted: 1989

Case Production: 150

Soil Type: Marine Sedimentary (Willakenzie soil)

Vine Clones: 40% Wadenswil and 60% Pommard

Harvest Date: October 24th

Fermentation: Neutral French oak

Aged: 2 months

Skin Contact Time: 6 hours

Alcohol: 12.6%

Brix: 21.7

Residual Sugar: 0% (Dry)

Retail: \$40