



FACT SHEET

About	Youngberg Hill is a 50-acre estate with 23.5 acres of sustainably farmed vineyards in Willamette Valley. Owner Nicolette Nickolaou is the modern-day steward of a property that has been cherished as a family farm since the 1850s . Nicolette's holistic and biodynamic viticulture and non-interventionist winemaking produce a diverse array of wines with personalities as unique as their namesakes.
History	The first vines were planted on the McMinnville property in 1989 to source fruit for Panther Creek—the first wine labeled as Youngberg Hill was made in 1996. The Nicolette acquired the property in 2003 and embarked on a full-scale transformation of the land into a sustainably farmed wine estate and hospitality center. Today, Nicolette lives on the property she continues to nurture, as she did her three daughters: Natasha, Jordan, and Aspen.
Winemaking	Youngberg Hill prioritizes a non-interventionist approach , gently guiding each wine into the best version of itself that it can be. The philosophy is similar to raising children: you don't make a rocket scientist out of a child with the skills of a music teacher. Wine Spectator and Sommelier Review have recognized Youngberg Hill wines.
The Vineyards	Youngberg Hill's 20 acres of vines are among the Willamette Valley's westernmost vineyards and experience significant maritime influence. The original 11 acres of own-rooted Pinot Noir are now called the Jordan and Natasha blocks, after Nicolette's two oldest daughters. The family converted the estate to organic, then biodynamic viticulture, and developed additional Pinot Noir (the Bailey block), a block of Pinot Gris and Chardonnay named after their youngest daughter, Aspen. Today's estate uses a holistic approach to farming—pragmatic biodynamics that promotes healthier vines and higher quality fruit, creating wines with greater depth, complexity, balance, and vibrancy.
Wines	The family vineyard blocks produce four distinct estates, Pinot Noirs each year, plus the estate Pinot Gris and Chardonnay . Additionally, the winery produces sparkling wine, Grenache, and Pinot Blanc from sourced fruit.
Tasting	Youngberg Hill offers daily tastings by appointment at the winery from 10 a.m. to 4 p.m.; group visits, vineyard tours, and personalized experiences are also available by appointment. A \$20 fee affords the tastes of five current releases, with panoramic views of the Cascade Mountains, the valley, and the surrounding area. A \$40 fee applies to tastings of the Youngberg Hill Reserve (formerly Bailey Family Wine) wines.
Availability	Youngberg Hill wines are distributed throughout Oregon and other select states. Consumers may purchase directly from the winery and order online .
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Winery Assets	Media Kit, Wine Tech Sheets, Photos, Video and Audio available upon request