



YOUNGBERG HILL

2015 Cuvee Pinot Noir

The Cuvee consists of fruit from the estate (Bailey Block) along with fruit from Bjornson Vineyards in Amity-Eola Hills and Yamhill Valley Vineyards in the McMinnville AVA. The Bailey Block is the latest block planted at Youngberg Hill consisting of 3 acres of Dijon 777 Clone, setting at 660 to 700 feet on Steiwer soil (volcanic rock) with a shelf of shale going through about 2/3 of the block at 18" deep.

Tasting Notes:

Aromatics abound in light pepper, cherry and hint of leather. Raspberry is initial fruit, along with dark red cherry, plum, blueberry, and some slight spice. Finishing off with a little smoke and leather; and flintiness. Nice finish with soft tannins and light acid that is drinkable now.

Pairing Suggestions:

The Cuvee will pair best with chicken and turkey.

Technical Information on Bailey Block:

Soil Type: Steiwer Soil (Volcanic rock)

Vine: Dijon 777

Age of Vine: 8 years

Acreage Total: 3

Case Production: 286 Cases

Alcohol: 13.5%

PH: 3.12

Brix: 22.7

RS:0