



YOUNGBERG HILL

2015 Jordan Pinot Noir

The Jordan Block sits on 4 estate acres facing South at a steeper and higher slope and getting more benefit from the coastal breeze each afternoon. The 2015 vintage will benefit from time in the bottle and will age beautifully over the next two to three years.

Tasting Notes:

Aromatics arrive with notes of mushroom, dark cherry, red currants, green earth and tobacco. Flavors persist of blackberry, plum, pepper, spice and tobacco. The Jordan is a balance of fruit tannins and acid for a long lingering finish with complexity throughout.

Pairing Suggestions:

A fuller bodied Pinot with higher acidity and tannins makes this wine go magically with any red meat and game.

Technical Information:

Soil Type: Steiwer

Vine: 60% Pommard and 40% Wadenswil

Age of Vine: 28 years old

Acreage Total: 3.65

Case Production: 448 cases

Alcohol: 13.7 %

PH: 3.1

Brix: 23.3

RS: 0