



YOUNGBERG HILL

2015 Natasha Pinot Noir

The Natasha's Block consists of 6.6 estate acres facing Southeast giving the maximum amount of sunlight in equal distribution to the vines. 28 year old vines on owned root Wadneswil and Pommard clones; setting at 600 feet on marine sedimentary soil.

Tasting Notes:

Blackberry, tobacco, and toast aromatics loom. Flavors of dark plum, rhubarb, and black cherry combine with white pepper, allspice, and ash. Finishing on a raspberry note with long savory notes.

Pairing Suggestions:

A beautiful and classic Pinot to pair with duck breasts, baked salmon, or pork tenderloin.

Technical Information:

Soil Type: Willakenzie Soil (predominantly Marine Sedimentary with Volcanic rock)

Vine: 40% Wadneswil and 60% Pommard

Age of Vine: 28 years old

Acreage Total: 6.6

Case Production: 558 Cases

Alcohol: 14.5 %

PH: 3.42

Brix: 24.5

RS:0