



**YOUNGBERG HILL**

## *2016 Pinot Blanc Tech Sheet*

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### **Youngberg Hill Vineyards**

Youngberg Hill Vineyards consists of 20 acres, 15 Pinot Noir, 2.5 Chardonnay, and 2.5 Pinot Gris, on a 50 acre estate. Of the 15 acres of Pinot Noir, 12 acres were planted in 1989 on two distinct blocks of southeast facing slopes. The vines are own-rooted, 60% Pommard and 40% Wadenswil clones. We planted 5 acres of Pinot Gris, the Aspen Block, in 2006 of 148 and 152 Clones on 3309 root stock. 2.5 acres were grafted over to Chardonnay in 2014 with Clones 75, 76, 95, and 548. In 2008, we planted three more acres of Pinot noir, the Camelot Block, on Dijon 777 on 10114 root stock. **There is no irrigation.**

The Aspen Block is at 500 on Willakenzie soil. Natasha Block is the larger of the two original blocks, at an altitude of approximately 600 feet on Willakenzie soil. The Bailey Block is nestled in between at 700 feet on Steiwer soil with a shelf of shale going through two thirds of it at about 18 inches below the surface. The Jordan Block is on a steeper slope at an altitude of approximately 800 feet on Steiwer soil.

The soils are complemented by distinct weather in these coast foothills only 25 miles from the ocean. We think our vineyard is one of the two western-most sites in the valley, therefore taking advantage of all that the Pacific has to offer us. Our weather is most heavily influenced by patterns coming up the Van Duzer Pass from the coast. There is more precipitation than most of the valley, more sunny days, cooler temperatures both day and night, and cool coastal winds in the late afternoon and early evening.

This combination provides an excellent terroir for our vineyard to produce extremely high quality fruit with rich, intense black fruit flavors, earthy minerality, and higher acidity providing structure and complexity to our wines.

We started practicing organic farming in 2003. We are LIVE certified, and are moving toward biodynamic farming practices. We are most interested in sustaining and even improving the quality and balance of the soil naturally. We believe these practices produce the highest quality fruit possible, while maintaining the integrity of the soils and the rich nourishment they provide to the fruit.

## **Pinot Blanc Basics:**

AVA: McMinnville AVA, Willamette Valley, from Yamhill Valley Vineyards

## **2016 Vintage Summary:**

This growing season was warmer than normal with an early bud break. The growing season was dry as normal but the average daily temperatures were warmer with some extreme high temperatures. The year ended with a beautiful slow ripening period of cooler weather in September leading to the rich sweet fruit characteristics balanced by soft minerality, balanced by higher acidity.

## **2016 Youngberg Hill Vineyards Pinot Blanc**

Case Production: 200

Alcohol: 13.8

pH: 3.4

TA: 6.4

Brix: 23.8

RS: 0%

Oak Regimen: 100% neutral oak for 2 months

Release Date: 4/1/17

Suggested Retail: \$25.00