



## YOUNGBERG HILL

### FACT SHEET

<b>About</b>	Youngberg Hill is a 50-acre estate with 20 acres of sustainably farmed vineyards in Willamette Valley. Proprietor Wayne Bailey and his family are the modern-day stewards of a property that has been cherished as a <b>family farm since the 1850s</b> . Wayne's holistic and biodynamic viticulture, coupled with non-interventionist winemaking, produce a diverse array of wines with personalities as unique as their namesakes.
<b>History</b>	The <b>first vines were planted</b> on the McMinnville property in 1989, to source fruit for Panther Creek. The first wine labeled as Youngberg Hill was made in 1996. The Baileys acquired the property in 2003, and embarked on a full-scale transformation of the land into a sustainably farmed wine estate and hospitality center. Wayne grew up on an Iowa farm and considers stewardship of the land his highest priority. Today, Wayne and wife Nicolette live on the property with their three daughters: Natasha, Jordan and Aspen.
<b>Winemaker</b>	Wayne prioritizes a <b>non-interventionist approach</b> , gently guiding each wine into the best version of itself that it can be. He likens his approach to raising children: you don't make a rocket scientist out of a child with the skills of a music teacher. Wayne was selected as one of " <b>Wine's Most Inspiring People 2018</b> ", by <i>Wine Industry Network</i> for his community support efforts and noted as " <b>A Pillar of Oregon's Wine Tourism Industry</b> ".
<b>The Vineyards</b>	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 the two oldest Bailey daughters. The family converted the estate to organic and then biodynamic viticulture, and developed additional Pinot Noir (the Bailey block), and a block of Pinot Gris and Chardonnay named for their youngest daughter, Aspen. The estate today uses a <b>holistic approach to farming—pragmatic biodynamics</b> that promote healthier vines and higher quality fruit, creating wines with greater depth, complexity, balance, and vibrancy.
<b>Wines</b>	The family vineyard blocks produce <b>four distinct estate Pinot Noirs</b> each year, plus <b>estate Pinot Gris and Chardonnay</b> . The winery also produces a Pinot Noir and Pinot Blanc from sourced fruit. In 2016, the Baileys also began producing <b>sparkling wine</b> .
<b>Tasting</b>	Youngberg Hill offers daily tastings by appointment at the winery, 10 a.m.-4 p.m.; group visits, vineyard tours and barrel tastings are also available by appointment. A \$30 fee affords tastes of five current releases, with panoramic views of the Cascade Mountains, the valley and surrounding area.
<b>Availability</b>	Youngberg Hill wines are distributed throughout Oregon and other select states. Consumers may purchase directly from the winery and <a href="#">order online</a> .
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<b>Winery Assets</b>	<b>Media Kit, Wine Tech Sheets, Photos, Video and Audio available upon request</b>