



2017 Chardonnay Tech Sheet

The Vineyard:

Youngberg Hill sits in the McMinnville AVA on a 50 acre estate facing Southeast of marine sediment soil consisting of 12 year old Dijon clones, farmed organically, biodynamically and no irrigation.

2017 Vintage Summary:

This growing season was warmer than normal with an early bud break. The growing season was dry. The year ended with a beautiful ripening period of cooler than normal temperatures leading to deep rich fruit characteristics with a mineral accent and higher acidity typical of our hill. The 2017 vintage will benefit from time in the bottle and will age beautifully over the next two to three years.

2017 Chardonnay Tasting Notes:

The Bailey Chardonnay first reveals a rich golden hue, promising to light up your glass with color and your senses with flavor. Before the first sip envelops the mouth, the nose tantalizes with gentle touches of wet stone, citrus, and vanilla. Then pear, Meyer lemon, white peach and tangerine swirl around the flinty tones of cool stone which glide seamlessly over the palette. The lingering finish balances creaminess with crispness, freshness with fullness, and length with layers.

Case Production: 229 Cases

Alcohol: 12.5 %

PH: 3.2

Brix: 21.5

RS:0

Oak Regimen: 0% New Oak and barreled for 8 months

Release Date: Fall 2019

SRP: \$85