



2017 Pinot Noir Tech Sheet

The Vineyard:

Youngberg Hill sits in the McMinnville AVA on a 50 acre estate facing Southeast of volcanic rock and marine sediment soils consisting of 30 year old Pommard & Wadenswil clones, and 10 year old Dijon 777, 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 Pinot Noir Tasting Notes:

Bailey Pinot Noir, sultry in its dusky garnet red, has a nose just as alluring as it tastes with an oaky blend of mushroom, fresh milled cedar, and campfire. Paired with notes of dark candied cherry, red currant, succulent blueberry and blue plum headline supple tobacco and chalk tones all topped off with a dusting of cocoa. These characteristics create a chewy, yet elegant mouthfeel paired with refined bright tannins, allowing the finish to unravel one layer at a time.

Case Production: 140 Cases

Alcohol: 12.4 %

PH: 3.3

Brix: 22

RS:0

Oak Regimen: 40% New Oak and barreled for 14 months

Release Date: Fall 2019

SRP: \$115