



2020 HYLAND ESTATES OLD VINE PINOT NOIR

Alcohol: 13.8% | pH: 3.56
TA: 5.4 g/L | RS: 0 g/L
Cases Produced: 4000
Composition: 100% Pinot Noir
Vinification: 25% New French Oak | 10 mo.
100% McMinnville AVA
Planted: 1971, 1974 & 1989 | own-rooted
Harvest Date: 10.05.20



THE VINEYARD:

Celebrating 50 years in 2021, the Hyland Vineyard began planting in 1971 by four determined friends with the help of Oregon wine industry pioneers Dick Erath and Charles Coury. In all, the vineyard is comprised of 185 acres of own-rooted Pinot Noir, Chardonnay, Riesling & Gewurztraminer. Half of the vineyard is farmed biodynamically and the other half organically. These Pinot Noir vines were planted from 1971 - 2009. Today one third of the vines remain own-rooted.

Total Pinot Noir Acreage: 158 acres, 85% of the vineyard.

Elevation: 650' - 800'

Soils: 95% Jory Volcanic + 5% Nekia Volcanic

VINTAGE NOTES:

Every vintage brings new opportunities and challenges, & 2020 did not disappoint. Adversity presented itself in various forms throughout the year and kept growers and winemakers on their toes. Moving through winter and spring, daytime temperatures in general were moderately warm and followed up with cool evenings. For comparison, the growing degree days experienced in 2020 were like that of 2006, 2013, & 2018. The moderate temperatures led the vines to focus more on the complexity and flavors of the grapes. So, while overall yields were down, the quality of the fruit was fantastic. Harvest began early September and was wrapped up before the end of October. With Hyland Vineyard being an acid-driven growing site the acidity in the wine is balanced with the deep and complex flavors that were created from this year's vintage.

TASTING NOTES:

Aromas of black cherry, violet, cocoa, plum, and sweet leather rise from the glass. The palate shows notes of red & black cherry, toasted oak, and licorice spice. Lingering notes of vanilla bean and blackberry on the finish.

PAIRING SUGGESTIONS:

Seared Duck Breast, Braised Lamb Chops, Grilled Venison, Sautéed Wild Mushrooms, and Young Manchego
