



2022

OLD VINE ESTATE PINOT NOIR

Retail Price: \$45 | 8500 Cases Produced



TASTING NOTES BY WINEMAKER, BRIAN IRVINE

This wine offers an incredibly expressive bouquet, with pronounced aromas of red cherries that burst forth, intertwined with layers of spicy notes and a subtle hint of black tea. There's a fragrant herbal element that adds depth, harmonizing with an abundance of sweet, ripe fruits. On the palate, it reveals a delightful interplay of blackcurrants and a touch of plum, underscored by a peppery spice that lends a delightful kick. The fine-grained tannins provide a structured backbone, while the wine maintains a fresh and lively character throughout the mid-palate. As it lingers, additional layers unfold, revealing hints of wild bramble and a gentle infusion of baking spices, leaving a lasting impression on the senses.

APPELLATION

Mcminnville AVA, Willamette Valley

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This Pinot Noir was aged in barrel for 9 months - 20% new french oak

HARVEST

October 17, 2022

Alcohol | pH

13.5% | 3.67

VINTAGE OVERVIEW

It seems like Mother Nature throws us a curveball during every growing season, and 2022 was no different. In mid-April, post-bud-break, a cold front brought record-low temperatures and frost into the Willamette Valley, leaving many to wonder if there would be a crop to harvest come Fall. In average years, Hyland's slightly higher elevation lends itself to a delayed start to the growing season compared to the rest of the valley. The delayed start greatly benefited the vineyard in 2022 as it could go mostly unaffected by the cold weather. July through September was unusually warm and helped give the vines the boost they needed to get back on track. Ideal conditions continued into October, allowing the fruit extra weeks of hangtime not typically seen in recent vintages.