



2022

PETIT ESTATE PINOT NOIR

Retail Price: \$30 | 2000 Cases Produced



TASTING NOTES BY WINEMAKER, BRIAN IRVINE

This wine offers an enticing aromatic profile, with abundant notes of bramble and the subtle essence of smoked oak. Delicate hints of nose petal and lilac dance alongside a touch of white pepper and the intriguing presence of black clematis. On the palate, it boasts a graceful yet spirited entrance, characterized by silky tannins that caress the senses. The bright burst of fresh red and blue berries provides a lively contrast to the rich undertones of dark chocolate. The finish is a testament to its depth and complexity, with the oak tannins lending a lasting and robust character to this captivating wine.

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% | 3.77

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.