2013 Hyland Vineyard Pinot Noir

McMinnville

Winemaker's Notes

Deep red in color with a focused nose reminiscent of fresh cherry, raspberry pie topped with currants, and finishing with a touch of rosemary and cedar. The refined tannins are the backbone of this powerful wine with tremendous aging potential.

Technical Notes

Harvest date:	15/10/2013	AVA:	McMinnville
Brix at harvest:	21º	Blend:	100% Pinot Noir
pH:	3.55	Aging:	9 Months
Alcohol:	13.5%	New Oak:	40%
RS:	0g/L	Skin contact:	18-27 days

The Vintage

A tale of two vintages, the Willamette Valley saw near-perfect weather up until late September when the remnants of typhoon Pabuk from the Western Pacific slammed into the Pacific Northwest and forced a brief intermission from harvest activity. When the sun returned in the first week of October it brought about one of the warmest and driest Octobers on record. A classic Indian Summer.

An exceptionally dry, mild winter ushered in a growing season in the Willamette Valley that commenced with bud break in early April, roughly two weeks ahead of its typical schedule. Bloom occurred in mid-June under clear, blue skies leading to the commencement of harvest on September 13th - a full month earlier than 2011. The rain and cold arrived on September 27th and Laurent Montalieu decided to wait it out before picking the Hyland vineyard fruit. This decision proved to be fortuitous as the warmth of October allowed for superb sugar levels in the berries coinciding with perfect physiological ripeness. Laurent described this as an incredible ending to a challenging harvest with the berries picked before the rain showing more delicacy and finesse, while the berries picked after the rain show deeper, darker, more complex fruit. In the end, the wines of 2013 will become another exceptional, and classically Oregon vintage.

The Soléna Story

After successful careers in the Oregon wine industry, the husband and wife team of Laurent Montalieu and Danielle Andrus Montalieu purchased an 80-acre estate to commemorate their marriage. In May 2002, they launched Soléna by releasing their first bottling and, shortly thereafter, opening a tasting room in Carlton. Soléna is the combination of the Spanish and French words Solana and Soleil, celebrating the sun and the moon, and the name that Laurent and Danielle gave to their daughter.

Soléna Estate began as a way to explore winemaking with other varietals grown in neighboring appellations while the family's young Domaine Danielle Laurent vineyard in the Yamhill-Carlton AVA matured. In May 2007, Danielle and Laurent added the spectacular Hyland Vineyard in the McMinnville AVA to their estate vineyard holdings. Today Laurent and Danielle are producing world-class Pinot Noir and Chardonnay from their estate vineyards.

Soléna

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