



2015 GEWÜRZTRAMINER

ACCLAIM

91 POINTS, WINE ENTHUSIAST

TASTING NOTES

Nose: Rose Petals, Orange Peel, Peach, & Honeysuckle

Mouth: Grapefruit, Tropical Lychee, & Honey

VINIFICATION

Harvest: Oct. 2nd, 2015

Brix at Harvest: 23

pH: 3.22

Alcohol: 13.9%

Residual Sugar: 5 g/L

AVA: McMinnville

Block: 1c, 3b, 4b

Year Planted: 1972, 1974, 1979

Original, Self-Rooted Vines

THE VINTAGE

A near twin to 2014, the 2015 vintage brought another extraordinary growing season to the Willamette Valley. It was a warm, dry season that provided concentrated and well-balanced fruit. Viticulturists posit that abundant yields in 2014 paved the way for another big harvest in 2015. Despite a fast and hot season, the vines showed no signs of tiring. With the wines showing balance between fruit, sugar and acidity, the harmony of the 2015 vintage sets the stage for some stellar Oregon wines.

HISTORY OF HYLAND VINEYARD

In 1971, Hyland's founding families planted Pinot Noir vines on a breathtaking perch at 600-800 feet in the foothills of Oregon's Coastal Range. The soils are a mix of volcanic Jory and Nekia. Daytime highs are cooler than the rest of Willamette Valley, while crisp Pacific breezes relax the vines each night.

In 2007, the Hyland Vineyard was acquired by Laurent Montalieu and Danielle Andrus Montalieu in partnership with John Niemeyer. Together, they are working to optimize the existing vineyard quality and honor its legacy by offering the first estate wines.

