



2016 Estate Pinot Noir

Tasting Notes

Nose: Flint, Marion Berry, Cherry, Sweet and Delicate, Ocean breeze

Mouth: Coffee, leather, poignant tannins, dry forest floor, plum

Vinification

Harvest: 9/12-9/29/2016

Blocks: Blocks 08A (Dijon 115), 06 (Coury), 04C (Wadenswil),
17C (Dijon 114)

pH: 3.58

AVA: McMinnville

Barrels: 100% French Oak

Year Planted: 1971 - 2005

The Vintage

In 2016, the Willamette Valley continued to be pushed the envelope to a new normal, as the earliest vintage on record. An unusually warm spring gave way to moderate summer condi-growing season due to the early start, the fruit produced throughout the valley resulted in both perfectly ripe fruit with complexity and intrigue

If 2014 and 2015 made very good wines, the 2016 vintage may be headed toward greatness.

History of Hyland Vineyard

Hyland vineyard has been a part of the Willamette Valley since 1971. You can't talk about the origins of Oregon winemaking without mentioning the gentle giant overlooking the Van Duzer corridor. Untouched, unmoved and self-rooted, Hyland's gnarly 46-year old vines remain entrenched in red volcanic Jory soil. They've been there since the beginning, watching as new neighbors have moved in and planted their own vineyards.

Owner and winemaker Laurent Montalieu practices a "land not hand" philosophy. For a vineyard to truly speak, it must be left wild and untamed. Laurent wants to bring you to a specific row amidst hundreds. He wants you to taste a block, the elevation, the growing season and the individual expression of every vine. Quiet and self-sufficient, the vines produce a textually mature, high-concentrated juice that come with decades of establishing oneself firmly into the land.

The element of surprise in a first sip. Autonomy in a bottle. Each wine made off Hyland vineyard tells its own story. Sometimes its shy. Sometimes its boisterous. Every bottle produced is a story told by its biographer, a proud winemaker who knows just how good he has it.

