



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.

*"We have always believed in making wines that reflect the ground in which they're rooted. With it's self-rooted, unique varieties this historic vineyard presents the ultimate expression of terroir."*

*-Laurent Montalieu. Owner & Winemaker*

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.





In 1971 only a tiny handful of people knew much of anything about growing wine grapes in northwestern Oregon. That year, four couples purchased and began planting a vineyard on a perfectly-placed piece of remote terrain in the eastern foothills of the Coast Range, southwest of McMinnville.

The common bond among Victor and Doreen Kreimeyer, Rich and Ruth Welch, Dick and Lila Markley and Jack and Ruth Smith was the U.S. Forest Service. They persevered and put in their initial plantings of Coury clone Pinot Noir in 1971, followed by Wädenswil Pinot Noir in 1974.

Sitting on a south facing bench at 600 to 800 feet in the foothills of the Coastal Range in the McMinnville AVA, this site benefits from cooler average temperatures in the summer and warmer average temperatures in the winter; allowing for a longer and more uniform ripening period. With just over 180 acres planted on volcanic Jory soil holding similar attributes to the red dirt of the acclaimed Dundee Hills AVA, the old, self-rooted Pommard, Wädenswil, and Coury Pinot Noir vines together with newer plantings in 1989 to Dijon 115, provide a number of blending options from this unique site.



Hyland Estates winemaking philosophy starts and ends in the vineyard. Wines that are distinct and intriguing with depth and breadth are not made, they are grown.

The gentle sloping bench of Hyland vineyard is nestled in the foothills of Oregon's Coast Range just north of the VanDuzer Corridor. This location is cool, yet uniquely isolated from extreme weather events. Resulting in a long and moderate growing season which allows our vines to have the full experience of each vintage.

In the vineyard we focus on the soil and its biodiversity by biodynamically farming each of the founding blocks. In the winery we focus on getting out of the way and let the fruit of each block become the wine it wants to be.

Unadulterated, elegant, acid-driven wines that will bring you to the vineyard with each smell and sip.