

COURY

2017 OLD VINE PINOT NOIR



“THE SIGNATURE COURY SPICE IS THERE TO MEET THE NOSTRILS UPON POPPING THE CORK. FROM THERE, TOASTY AND VANILLA NOTES PAIR WITH CANDIED CHERRIES AND ROASTED MUSHROOMS. THE PALATE OFFERS FINE, FLESHY TANNINS, BLACKBERRIES, TOASTY OAK, VANILLA AND PLUM.”

- CO-WINEMAKER, BRIAN IRVINE

ALC%: 13.3 | BLOCK 3C | 496 CASES PRODUCED
JORY SOIL | SOUTH FACING | OLD VINE
MCMINNVILLE AVA | WILLAMETTE VALLEY | OREGON

91 PTS WINE SPECTATOR

The Coury Clone's origin is deeply rooted at Hyland. Charles Coury brought over the first vines from Alsace in the early 1960's and in a nursery partnership with Dick Erath propagated this small-cluster, robustly-spiced Pinot Noir.

“With this wine, we make sure we keep the aromatics that are unique to the Coury clone. At the same time, we try to give it a solid structure that will properly match those aromatics and give it the ability to age gracefully for a while.” -Anne Sery

The 2017 Coury is best enjoyed with a bone-in pork chop and served with a demi-glace. Brian suggests a mustard demi-glace with some hazelnuts and apples. Anne said this was the kind of wine that she would enjoy with a pork-based rilette. Those of you who were lucky enough to enjoy Anne's winemaker dinner know she doesn't mess around when it comes to her rillettes.