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## 2019 HYLAND ESTATES OLD VINE PINOT NOIR

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Alcohol: 13.6% | pH: 3.60  
TA: 5.8 g/L | RS: 0 g/L  
Cases Produced: 4600  
Composition: 100% Pinot Noir  
Vinification: 25% New French Oak | 10 mo.  
100% McMinnville AVA  
Planted: 1971, 1974 & 1989 | own-rooted  
Harvest Date: 10.02.19

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### THE VINEYARD:

Celebrating 50 years in 2021, the Hyland Vineyard began planting in 1971 by four determined friends with the help of Oregon wine industry pioneers Dick Erath and Charles Coury. In all, the vineyard is comprised of 185 acres of own-rooted Pinot Noir, Chardonnay, Riesling & Gewurztraminer. Half of the vineyard is farmed biodynamically and the other half organically. These Pinot Noir vines were planted from 1971 - 2009. Today one third of the vines remain own-rooted.

Total Pinot Noir Acreage: 158 acres, 85% of the vineyard.

Elevation: 650' - 800'

Soils: 95% Jory Volcanic + 5% Nekia Volcanic

### VINTAGE NOTES:

2019 was a return to a slightly normal-cool year. Spring was temperate and typical, with bud break on the early side and a very healthy set in the vineyard. The summer was also mild with no extended heat spikes and optimal ripening conditions. Come September, we had a bit of early rain followed by four weeks of great weather to bring in all of our grapes. By mid-October, we got all the fruit into the barn just before the rains returned. Flavors are classic Oregon, sugars were moderate and acid levels were perfect. The resulting wines (especially the Pinot noirs) are focused, beautiful and loaded with potential.

### TASTING NOTES:

Expressive and pretty on the nose, aromas of rose, violet, sandalwood, vanilla bean and red cherry. On the palate: fresh raspberry, red cherry, loads of baking spice, black pepper, juicy, balanced, fine tannins, sweet core, creamy strawberry pie. Lively now, texture will build in the cellar.

### PAIRING SUGGESTIONS:

Mushroom Risotto, Osso Bucco, Bacon Mushroom Cheeseburgers

### REVIEWS: 90 Wine Enthusiast