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## 2019 Hyland Estates Coury Clone Old Vine Pinot Noir

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Alcohol: 13.5% | pH: 3.55  
TA: 5.6 g/L | RS: 0 g/L  
Cases Produced: 460  
Composition: 100% Pinot Noir  
Vinification: 30% New French Oak | 10 mo.  
100% McMinnville AVA  
Planted: 1971, 1974 & 1989 | own-rooted  
Harvest Date: 9.28.2019

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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 & Gewürztraminer. 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:

Aromas of rose petal, red currant, red plum, sweet earth and leather. Loads of brambly red and black berries on the palate, with lively acidity lifts mid-palate and lingers with notes of vanilla and black plums. Texture is amazing, silky throughout. A wine that will open with time and reveal much more.

### Pairing Suggestions:

Grilled Salmon or Roasted Pork Shoulder

Reviews: 92 pts Editors' Choice | Wine Enthusiast

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