



2019 HYLAND ESTATES OLD VINE GEWURZTRAMINER

Alcohol: 13.5% | pH: 3.24
TA: 5.9 g/L | RS: 6.8 g/L
Cases Produced: 100
Composition: 100% Gewurztraminer
Vinification: Stainless Steel
100% McMinnville AVA
Harvest Dates: 9.28.19 & 10.6.19



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 Gewurztraminer vines were planted in 1972, 1974 and remain on their own roots.

Total Gewurztraminer Acreage: 6 acres, only 3% 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 are focused, beautiful and loaded with potential.

TASTING NOTES:

Aromas of rose petal, peach, honeysuckle and orange peel arise out of the glass when first poured. The palate shows notes of grapefruit, lychee and honey; with a long, beautiful and balanced finish.

PAIRING SUGGESTIONS:

Sushi, Sashimi, Miso, | Cheeses: Comte & Gruyere
