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## 2021 Hyland Estates Single Vineyard Chardonnay

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Alcohol: 13.2% | pH: 3.21  
TA: 6.2 g/L | RS: 2.1 g/L  
Cases Produced: 300  
Composition: 100% Chardonnay  
Vinification: 25% New French Oak | 10 mo.  
100% McMinnville AVA  
Planted 1979 | own-rooted  
Harvest Date: 10.7.2021

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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 bio-dynamically and the other half organically. These Chardonnay vines were planted in 1979 and remain on their own roots.

Total Chardonnay Acreage: 10 acres, only 5% of the vineyard.

Elevation: 650'- 800'

Soils: 95% Jory Volcanic + 5% Nekia Volcanic

### Vintage Notes:

Hyland's 50th vintage is quickly gaining momentum as one of the best vintages ever for many winemakers across the Willamette Valley. The 2021 growing season played out nearly perfect for Hyland Vineyard, being an acid-driven growing site. June brought record-high temperatures across Oregon that were worrisome in the moment, but balance quickly returned for the rest of the Summer and by September returned to typical cool-climate temperatures. The cool night air allowed the grapes to finish ripening slowly, preserving bright acidity and balancing sugars.

### Tasting Notes:

Fragrant aromas of lime zest, mandarin, orange blossom, and vanilla bean greet you on the nose. Racy and exotic notes of white peach and Meyer lemon are beautifully layered with a lingering vibrant acidity.

### Pairing Suggestions:

Chicken Fricassee with Mushroom Cream Sauce | Cheeses: Brie, Comte

### Reviews:

95 pts International Wine Report | 94 pts Cellar Selection, Wine Enthusiast

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