
2021 Hyland Estates Old Vine Gewürztraminer

Alcohol: 14.2% | pH: 3.31
TA: 4.36 g/L | RS: 6.9 g/L
Cases Produced: 475
Composition: 100% Gewürztraminer
Vinification: Stainless Steel
100% McMinnville AVA
Harvest Date: 10.3.2021



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

Total Gewürztraminer Acreage: 6 acres, only 3% 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:

A beautiful and classic nose of white flowers, fresh-shaved ginger and apricot arise from the glass. Seamlessly followed by notes of honeysuckle, stone fruits, and clementine on the palate. Beautifully balanced acid and sugars.

Pairing Suggestions:

Exotic Spices used in Middle Eastern & Moroccan Cuisine, Sushi, Miso, Eggplant, Peppers, Nuts, Dried Fruits | Cheeses: Gruyere, Cheddar

Reviews: 92 pts James Suckling
