
2021 Hyland Estates Old Vine Pinot Noir

Alcohol: 13.5% | pH: 3.57
Cases Produced: 4000
Composition: 100% Pinot Noir
Vinification: 25% New French Oak | 9 mo.
100% McMinnville AVA
Harvest Date: 10.8.21



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 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:

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:

Aromas of red plum, cinnamon, rose petal, red cherry, and vanilla bean rise from the glass. The palate shows notes of red & black plums, and a touch of sweet leather with lingering notes of fresh marionberry on the finish.

Pairing Suggestions:

Wood Fired Pizza with Prosciutto, Grilled Salmon, Succotash, Seared Duck Breast, Sautéed Wild Mushrooms | Cheeses: Manchego, Mahón, Cabrales

Reviews:

93 pts, International Wine Report | 91 pts Editors' Choice, Wine Enthusiast | 91 pts, James Suckling
