
2021 Hyland Estates Petit Estate Pinot Noir

Alcohol: 13.4% | pH: 3.75
Cases Produced: 1000
Composition: 100% Pinot Noir
Vinification: 10% New French Oak | 9 mo.
100% McMinnville AVA
Harvest Date: 9.24.21



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, orange zest, red cherry, raspberry, black currant, and rose petal. The palate is exuberant with notes black cherry, red plums, creamy vanilla. Sweet texture with fine tannins and a juicy core.

Pairing Suggestions:

Grilled Pork Tenderloin, Bacon Wrapped Filet Mignon, Mushroom & Swiss Cheeseburger
Cheeses: Brie & Honey, Gouda

Reviews:

94 pts Editors' Choice, Wine Enthusiast | 92 pts Wine Spectator | 92 pts International Wine Report
