
2021 Hyland Estates Old Vine Riesling

Alcohol: 13.5% | pH: 3.12
TA: 7.6 g/L | RS: 8.4 g/L
Cases Produced: 475
Composition: 100% Riesling
Vinification: Neutral Oak & Stainless Steel
100% McMinnville AVA
Harvest Date: 10.6.2021



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 Riesling vines were planted in 1972, 1974, and 1979. All remain on their own roots.

Total Riesling Acreage: 12 acres, only 6% 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:

Spiced Duck Leg, Red & Yellow Curry, Asian and Indian Spices, Sishuan Pepper, Mushrooms, Dried Fruit, Nuts | Cheese: Fresh or Aged Goat, Gruyere, Comte, Aged Cheddar, Aged Gouda