

2022

# Estate chardonnay

Retail Price: \$46 | 600 Cases Produced

# TASTING NOTES BY WINEMAKER, BRIAN IRVINE

The nose reveals a captivating interplay of mineral essence, hints of tropical fruits, and a subtle briny undertone, composing a truly exquisite bouquet. On the palate, a lively dance of zesty lemon, the earthy sweetness of candy cap mushrooms, and the bright succulence of pineapple takes center stage. This particular chardonnay has garnered acclaim as one of our finest vintages to date!

## APPELLATION

McMinnville AVA, Willamette Valley

## VARIETAL COMPOSITION 100% Chardonnay

## ÉLEVAGE

Aged 11 months in barrel 30% new French oak

HARVEST October 23, 2022

ALCOHOL | pH 13.2% | 3.42

92 POINTS: Decanter 92 POINTS: James Suckling 90 POINTS: Wine Spectator

# VINTAGE OVERVIEW

The 2022 growing season in the Willamette Valley started with a frosty, mid-April cold snap. However, Hyland Vineyard's higher elevation and older vines helped it escape the worst effects. The warmth from July to September provided a much-needed boost and the extended hangtime in October allowed for exceptional extra flavor development. Harvest dates: September 30 – October 28, 2022

# WINEMAKING

Hand-harvested, hand-sorted and whole cluster pressed. Long, cool ferments are staged in barrel using a variety of native and cultured yeast. The wine undergoes 100% malolactic fermentation with minimal lees stirring. Aged 11 months in 30% new French oak before bottling.





AVA McMinnville AVA ELEVATION

650' - 800'

#### SOIL TYPE

Volcanic - 95% Jory / 5% Nekia

#### FARMING

**Biodynamic & Organic** 

## VINEYARD COMPOSITION

Originally planted in the early 1970's, the Hyland Vineyard is a time capsule showcasing vast trellising, spacing and the early architecture of the Willamette Valley AVA. The wines are crafted from the original, self-rooted blocks planted at the inception of the region. Today, 185 acres of vines are growing in fractured, volcanic Jory clay soil that range in elevation from 650 – 800' nestled in the foothills of the Oregon Coast Range.

BLOCK	VARIETY	CLONE	ACREAGE	PLANTED
4D	Chardonnay	108	2.10	1979
4E	Chardonnay	108	2.28	1979
4F	Chardonnay	108	1.56	1979

4K

4G 4H 4H

41

41 5F

5F - 5

8B

16A

16B

-5E - N

5D

6

7B

15D

Barn 1J

-1H

iG.S

3G

3F

3E

Vineyard Lane

4C 4E

4F

5B

5C

7A

15A

1G-N 2C

1F 1E-N 1I

IE-S

30

3C

1D

×1C

3B

15B

15C

4D

5A

0

10

4A 4B

11

12

13

14

of.

23A

21A

18C

2A 2B

1A

18

3A

22

21B

19A 19B 19C

18A 18B

23B

20

170

17A 17B