

2022

Coury Clone Pinot Noir

Bottle Price: \$64 | 1600 Cases Produced



TASTING NOTES BY WINEMAKER. BRIAN IRVINE

The wine offers a captivating bouquet, filled with beautiful scents of violet and rose intertwined with hints of Asian spice, dusty cocoa, and the subtle allure of cedar and oak. On the palate, it unfolds with abundant flavors reminiscent of blackberry pie and bramble, complemented by toasty notes, cedar, and the delicate essence of vanilla bean, all supported by fine-grained tannins. Layers of red and black cherry add depth and complexity, leading to a lingering finish that showcases its impressive length.

APPELLATION

McMinnville AVA, Willamette Valley

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Aged 10 months in barrel 25% new French oak

HARVEST

October 17, 2022

ALCOHOL

13.2%

94 POINTS: Wine Enthusiast Editors' Choice

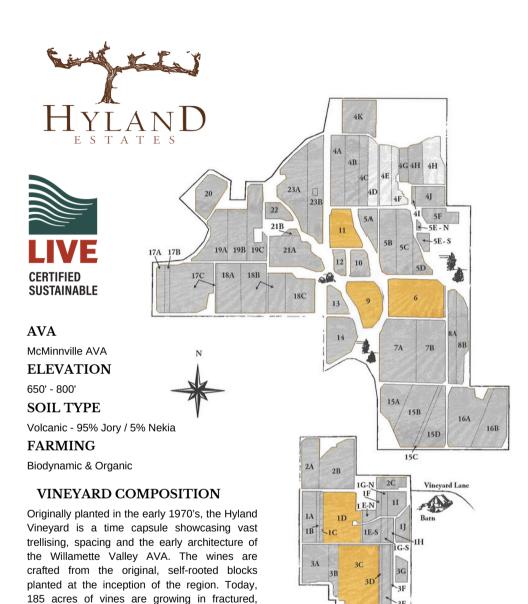
92 POINTS: Decanter
92 POINTS: James Suckling

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 muchneeded 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, 90% destemmed with 10% whole cluster inclusion. Ferment occurs in small stainless vessels using a variety of native and cultured yeast. Gentle pump-overs facilitate slow, deliberate extractions throughout fermentation. The wine has 18-20 days of skin contact. It is aged 10 months in 25% new French oak before bottling.



	1			
BLOCK	VARIETY	CLONE	ACREAGE	PLANTED
1D	Pinot Noir	Coury	6.22	1971
3C	Pinot Noir	Coury	8.65	1974
6	Pinot Noir	Coury	5.50	1989
9	Pinot Noir	Coury	3.07	1997
11	Pinot Noir	Coury	3.26	1998

volcanic Jory clay soil that range in elevation from 650 - 800' nestled in the foothills of the

Oregon Coast Range.