



2022

'PETIT' ESTATE PINOT NOIR

Retail Price: \$30 | 2000 Cases Produced



TASTING NOTES BY WINEMAKER, BRIAN IRVINE

Abundant aromas of bramble and the subtle essence of smoked oak. Delicate hints of rose petals and lilac dance alongside a touch of white pepper. On the palate, it boasts a graceful yet spirited entrance characterized by silky tannins that caress the senses. The bright burst of fresh red and blue berries contrasts the rich undertones of dark chocolate. The finish is a testament to its depth and complexity, with the oak tannins lending a lasting and robust character to this captivating wine.

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 | pH

13.5% | 3.77

92 POINTS: *Wine Enthusiast*

91 POINTS: *Decanter*

91 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 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 100% destemmed. Ferments occur in small stainless vessels using a variety of native and cultured yeast. Gentle pump-overs facilitate slow, deliberate extractions throughout fermentation. Wine has 18-20 days of skin contact. Aged 10 months in 25% new French oak before bottling.