
2022 Hyland Estates Old Vine Gewürztraminer

Alcohol: 13.7% | pH: 3.26
TA: 4.7 g/L | RS: 4.5 g/L
Cases Produced: 1000
Composition: 100% Gewürztraminer
Vinification: Stainless Steel
100% McMinnville AVA
Harvest Date: 10.27.2022



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 Gewürztraminer vines were planted in 1972, 1974 and remain on their own roots.

Total Gewürztraminer Acreage: 6 acres, only 3% of the vineyard.

Elevation: 650'- 800'

Soils: 95% Jory Volcanic + 5% Nekia Volcanic

Vintage Notes:

It seems like Mother Nature throws us a curveball during every growing season, and 2022 was no different. In mid-April, post-bud-break, a cold front brought record-low temperatures and frost into the Willamette Valley, leaving many to wonder if there would be a crop to harvest come Fall. In average years, Hyland's slightly higher elevation lends itself to a delayed start to the growing season compared to the rest of the valley. The delayed start greatly benefited the vineyard in 2022 as it could go mostly unaffected by the cold weather. July through September was unusually warm and helped give the vines the boost they needed to get back on track. Ideal conditions continued into October, allowing the fruit extra weeks of hang time not typically seen in recent vintages.

Tasting Notes:

Gorgeous aromas of fresh-shaved ginger, red apple, tart mango, and apricot arise from the glass. Spicy and exotic notes of stone fruit, candied ginger, sweet citrus, and peach on the palate. Beautifully balanced finish.

Pairing Suggestions:

Crab Cakes with Spicy Aoli, Tarte Flambe | Cheeses: Muenster or Roquefort

Reviews:

94 pts Editors' Choice, Wine Enthusiast
