
2022 Hyland Estates Old Vine Riesling

Alcohol: 12.5% | pH: 2.82
TA: 8.7 g/L | RS: 8.4 g/L
Cases Produced: 800
Composition: 100% Riesling
Vinification: Neutral Oak & Stainless Steel
100% McMinnville AVA
Harvest Date: 10.26.2022



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 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:

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 hangtime not typically seen in recent vintages.

Tasting Notes:

Lively aromas of white flowers, candied orange peel, slate, bees wax, clove, and white peach. The palate is vibrant with notes of pear, honey, and spiced citrus. Great minerality and mouth watering acidity.

Pairing Suggestions:

Thai Red Curry, Sushi, or Grilled Halibut Summer Salad | Cheeses: – Humboldt Fog or Aged Gouda

Reviews:

93 pts Editors' Choice, Wine Enthusiast
