

HYLAND ESTATES

2023 Petit Estate Pinot Noir

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. The wine spends 18-20 days on skins and is aged for 8 to 9 months in a combination of French oak barrels and small stainless vessels.

VINTAGE OVERVIEW. A cold and wet Spring delayed budbreak by 10 days but a sudden shift to warm and sunny conditions resulted in a condensed growing season with rapid growth. Rain began in early September, cooling and slowing ripening. Hyland's harvest began on September 8th and continued in stages through October 12th. Overall the fruit quality was excellent with complex fruit and heightened acidity, tension and aromatics.

TASTING NOTES. Loaded with aromas of black plums, peppercorns, wet earth, and rose hips, this wine offers a full and sweet entry on the palate. Fine-grained tannins provide structure, enhancing the flavors of sweet cherries and black currants. Notes of black tea and savory umami create a lingering, memorable finish.



VINEYARD & APPELLATION.

Hyland Vineyard, McMinnville AVA

ÉLEVAGE.

8-9 months French oak and small stainless vessels

MACERATION.

18-20 days skin contact

CLONAL COMPOSITION.

Pommard, Dijon, and Coury

ALCOHOL.

13.5%

PRODUCTION.

3,000 cases



SUGGESTED PAIRINGS. This Pinot Noir's flavor profile pairs beautifully with complementary and contrasting flavors that highlight its richness, fruitiness, and earthy complexity. Some diverse flavor profiles to consider: earthy and savory, rich and fatty, or smoky and charred.