



2020 HYLAND ESTATES OLD VINE GEWURZTRAMINER

Alcohol: 13.7% | pH: 3.07
TA: 6.6 g/L | RS: 7.1 g/L
Cases Produced: 300
Composition: 100% Gewurztraminer
Vinification: Stainless Steel
100% McMinnville AVA
Harvest Date: 10.8.2020



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 & Gewurztraminer. Half of the vineyard is farmed biodynamically and the other half organically. These Gewurztraminer vines were planted in 1972, 1974 and remain on their own roots.

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

Elevation: 650'-800'

Soils: 95% Jory Volcanic + 5% Nekia Volcanic

VINTAGE NOTES:

Every vintage brings new opportunities and challenges, & 2020 did not disappoint. Adversity presented itself in various forms throughout the year and kept growers and winemakers on their toes. Moving through winter and spring, daytime temperatures in general were moderately warm and followed up with cool evenings. For comparison, the growing degree days experienced in 2020 were like that of 2006, 2013, & 2018. The moderate temperatures led the vines to focus more on the complexity and flavors of the grapes. So, while overall yields were down, the quality of the fruit was fantastic. Harvest began early September and was wrapped up before the end of October. With Hyland Vineyard being an acid-driven growing site the acidity in the wine is balanced with the deep and complex flavors that were created from this year's vintage

TASTING NOTES:

A beautiful nose of clover, fresh-shaved ginger and cantaloupe greet you and set up perfectly for a complex mouthful of vibrancy displayed through notes of apricot, candied ginger & honeysuckle.

PAIRING SUGGESTIONS:

Sushi, Sashimi, Miso, | Cheeses: Comte & Gruyere