



2020 HYLAND ESTATES OLD VINE RIESLING

Alcohol: 12.6% | pH: 2.8
TA: 8.7 g/L | RS: 11.5 g/L
Cases Produced: 300
Composition: 100% Riesling
Vinification: Neutral Oak & Stainless Steel
100% McMinnville AVA
Planted: 1972, 1974 & 1979 | own-rooted
Harvest Date: 10.12.20



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 Riesling vines were planted in 1972, 1974 and 1979 and remain on their own roots.

Total Riesling Acreage: 12 acres, only 6% of the acreage planted.

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:

Fragrant aromas with notes of apricots, jasmine, slate, key limes and passion fruit. The palate is racy and vibrant – notes of green apple, citrus and passion fruit lead to a long finish with notes of tangerine, minerality and subtle spice.

PAIRING SUGGESTIONS:

Cream Sauces, Asian Dishes with Spice, Curries, Mexican Chilies and Salads with Nectarines, Apricots & Apples | Cheese: Goat