

COURY PINOT NOIR

2018 OLD VINE | MCMINNVILLE AVA
WILLAMETTE VALLEY, OREGON

WINEMAKING NOTES

100% PINOT NOIR | HYLAND
40% NEW FRENCH OAK
10 MONTHS BARREL AGING
ALCOHOL: 13.6%
pH: 3.74 | TA: 4.70
BLOCKS: 01D, 01F, 03C, 06, 09
PLANTED: 1971
HARVEST DATE: 9.29.18
CASES PRODUCED: 505



FLAVOR PROFILE

“The signature ‘Coury’ spice is there to meet the nose upon popping the cork. From there, subtle vanilla notes pair with candied cherries and roasted mushrooms. The palate offers fine, fleshy tannins, blackberries, toasty oak, vanilla and plum.”

– CO-WINEMAKER, BRIAN IRVINE

VINTAGE NOTES

“The Coury Clone’s origin is deeply rooted at Hyland. Charles Coury brought over the first vines from Alscase in the early 1960’s and in a nursery partnership with Dick Erath propagated this small cluster, robustly spiced Pinot Noir.

“With this wine, we make sure we keep the aromatics that are unique to the Coury clone. At the same time, we try to give it a solid structure that will properly match those aromatics and give it the ability to age gracefully for a while.”

– CO-WINEMAKER, ANNE SERY

WE LOVE IT WITH...

Pork Chops with mustard demi-glace with hazelnuts & apples
Pork Rillettes

95 POINTS
Wine Enthusiast