



2019 HYLAND ESTATES OLD VINE CHARDONNAY

Alcohol: 13.5% | pH: 3.23
TA: 6.2 g/L | RS: 0 g/L
Cases Produced: 350
Composition: 100% Chardonnay
Vinification: 30% New French Oak | 10 mo.
100% McMinnville AVA
Planted: 1979 | own-rooted
Harvest Date: 10.8.19



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 Chardonnay vines were planted in 1979 and remain on their own roots.

Total Chardonnay Acreage: 10 acres, only 5% of the vineyard.

Elevation: 650' - 800'

Soils: 95% Jory Volcanic + 5% Nekia Volcanic

VINTAGE NOTES:

2019 was a return to a slightly normal-cool year. Spring was temperate and typical, with bud break on the early side and a very healthy set in the vineyard. The summer was also mild with no extended heat spikes and optimal ripening conditions. Come September, we had a bit of early rain followed by four weeks of great weather to bring in all of our grapes. By mid-October, we got all the fruit into the barn just before the rains returned. Flavors are classic Oregon, sugars were moderate and acid levels were perfect. The resulting wines are focused, beautiful and loaded with potential.

TASTING NOTES:

An exotic nose of peaches, orange blossoms, subtle hints of toasted oak and a flinty minerality. The palate is incredibly complex, vibrant and creamy throughout, with flavors of lemon curd, white peach, plum cake, vanilla bean. The length of this wine tells you it will age gracefully.

PAIRING SUGGESTIONS:

Chicken Fricassee with Mushroom Cream Sauce | Cheeses: Brie, Comte

REVIEWS: **93 pts Editor's Choice** | **Wine Enthusiast**

www.hylandstateswinery.com