



2019 HYLAND ESTATES OLD VINE RIESLING

Alcohol: 12.8% | pH: 2.98
TA: 8.6 g/L | RS: 8.28 g/L
Cases Produced: 100
Composition: 100% Riesling
Vinification: Neutral Oak & Stainless Steel
100% McMinnville AVA
Planted: 1972, 1974 & 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 Riesling vines were planted in 1972, 1974 and 1979 and remain on their ownroots.

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

Super fragrant aromas with notes of ginger, white peach, honeysuckle and orange zest. The palate is vibrant and racy – notes of honey crisp apple and key limes balanced by the creamy midpalate and flinty minerality.

PAIRING SUGGESTIONS:

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

REVIEWS: 93 Wine Enthusiast, Editor's Choice

www.hylandstateswinery.com