



APPELLATION
McMinnville

VINEYARDS
Hyland

BARREL REGIME
15 months, 40% new

HARVEST
October 21, 2010

T.A.
0.60gm/100mL

PH
3.53

ALCOHOL
13.0%

CASES PRODUCED
230

2010 Hyland Pinot Noir

“Expressive and layered, this beauty exemplifies Pinot Noir’s complex and multi-dimensional nature. Ripe aromas of black currant and blueberry are accented by toasty creme brulee and cinnamon-scented Mexican chocolate. Young blackberry, vanilla and dried thyme embrace the mouth and leave the palate with a floral memory of lavender and rose essence. The finish is elevated on a platform of integrated tannin and acidity.”

Gary Horner, Winemaker

VINEYARD OVERVIEW

Hyland Vineyard is located in the heart of the McMinnville AVA, northwest of the Bellevue intersection and approximately five miles southwest of the city of McMinnville.

The vineyard, which was originally planted in 1971, is one of Oregon’s oldest and largest vineyards with 100 acres in production. Hyland has southeast exposure and sits at elevations of 600 - 800 feet and primarily contains the red volcanic, well-drained Jory soil series with basalt base rock. The vineyard also has some Nekia soil, a shallower version of Jory.

Some of the oldest and best plantings of the Wadensvil, Pommard and Coury Pinot Noir clones are in Hyland Vineyard; the combination of soil, microclimates and elevations yield outstanding grapes with bright cherry characteristics and dynamic flavors.

VINTAGE OVERVIEW

2010 was a vintage ‘ripe’ with challenges so-to-speak. Certainly a test of one’s knowledge and experience not to mention one’s resolve! Spring bud break came relatively early but we then experienced a month of cold and rain greatly slowing vine development. If that were not enough what followed was the wettest June on record and the coldest summer in 17 years resulting in a record late bloom, low crop yield and a delay in the initiation of harvest by more than three weeks. Miraculously we were spared by a sunny couple of weeks in October. The crop ripened to a level approaching the highly touted 2008 vintage resulting in balanced wines with intensely bright flavors and lower alcohols. Classic Oregon.