



APPELLATION  
McMinnville

VINEYARD  
Hyland

BARREL REGIME  
12 months, 40% new French oak

HARVEST  
November 2, 2011

T.A.  
0.70gm/100mL

PH  
3.46

ALCOHOL  
12.5%

CASES PRODUCED  
182 FCE

## 2011 Hyland Pinot Noir

*“English garden aromas of rose and lavender yield to intriguing and exotic notes of nutmeg, cardamom, cedar and menthol. Precocious tannins carry flavors of sassafras, raspberry-pomegranate, graham and a teasing hint of anise. Rustic in its youth, the layers will flesh out as aging tames and softens.”*

Gary Horner, Winemaker

### VINEYARD OVERVIEW

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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

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In 2011, cool springtime temperatures, like elsewhere in the Northwest, delayed bud break, bloom and veraison. Conditions were much cooler and later throughout the season. With great relief we received a period of moderately sunny weather from mid-to-late October and the vintage was not just saved, it was enhanced.

The 2011 vintage is a throw-back to the long and cool growing seasons that put Oregon on the world wine map. This translates to lower alcohols, higher acidity, and fruit flavors that are fresh and bright. Stylistically similar to the 2008 and 2010 vintages, these wines will pair beautifully with food and offer excellent cellaring potential.