2012 Hyland Pinot Noir

WINEMAKER'S TASTING NOTES

"Cherry aromas galore mingle with an amazing mélange of cedar, graham, vanilla wafer, mandarin orange and a hint of Bergamot. A silky, spicy and juicy mouthful of cherry and red plum lingers owing to persuasive acid. A nuanced 2012, coy on the exterior, but soon reveals its luscious flavors."

Gary Horner, Erath 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

The 2012 vintage in Oregon started with delayed spring weather and a cooler than usual June. However once temperatures rose the region enjoyed a long, warm summer that ultimately lead to excellent quality. The cooler start to the season reduced berry size and quantity per cluster, but provided a great ratio of skins to juice, hence greater color and flavor concentration. Record setting dry conditions coupled with warm days and cool nights during the fall preserved attractive, balanced acidity in the fruit. The advantageous harvest weather allowed us to pick when the grapes were truly ready. This year the fruit set characteristics varied widely from site to site.

APPELLATION
McMinnville

BARREL REGIME
12 months, 40% new

HARVEST
October 18

T.A.
0.60 gm/100 mL

PH
3.51

ALCOHOL
13.5%

CASES PRODUCED
227 FCE