

# ERATH

WINERY

*the Art of Pinot*



APPELLATION  
McMinnville AVA

BARREL REGIME  
15 months, 100% French, 40% new

VINEYARD  
Hyland Vineyard

HARVEST  
September 28

T.A.  
0.69 gm/100 mL

PH  
3.55

ALCOHOL  
13.5%

CASES PRODUCED  
171 FCE

## 2015 Hyland Pinot Noir

### WINEMAKER'S TASTING NOTES

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*"Black currant, black plum and wet stones, with just a swirl of light floral notes lead the aromatic symphony of this super silky marvel. Pie cherry, red currant, raspberry and baking spice pave the way to a long final note of vibrant red fruit acidity. Melody in a glass."*

Gary Horner, Erath 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 vineyards and has 180 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 Oregon's 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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The 2015 vintage was the second hottest on record in the Willamette Valley, slightly behind the record setting 2014 vintage. The month of September and early October provided a very nice end to the season. Temperatures cooled to near normal, especially at night. The extremely early harvest extended into October allowing for maturation under preferred cool and dry conditions. Harvest began August 28th and lasted until October 9th. Fruit quality was exceptional, producing balanced wines that, despite the hot season, maintained acidity with moderate alcohol. Excellent color and purity in the reds, and classic varietal character in the whites.