

ERATH

WINERY

the Art of Pinot



APPELLATION
McMinnville AVA

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

VINEYARD
Hyland Vineyard

HARVEST
September 19

T.A.
0.63 gm/100 mL

PH
3.54

ALCOHOL
13.5%

CASES PRODUCED
178 FCE

2016 Hyland Pinot Noir

WINEMAKER'S TASTING NOTES

"Sweet meets savory as dark fruit aroma of plum, currant, cherry and Mission fig commingle with a savory meatiness, wet earth and a hint of spice. Cranberry, Bing cherry and loganberry linger and persist on the silky palate. Fine, firm tannin adds weight and offers a refined, polished experience."

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 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

The 2016 growing season rocketed to the earliest start in recent history. An early warm spring transitioned to an even-keeled but warm summer. A welcome cooling trend towards the end of the ripening period spread harvest across four well-ordered weeks. Harvest began August 25 and lasted until September 27 under perfect conditions.

Fruit quality was exceptional, producing balanced wines that despite the warm and early season, maintained acidity with moderate alcohol. The result is excellent color, plush tannin and purity in the reds and classic varietal character in the whites.