



## MCMINNVILLE

### 2017 Hyland Pinot Noir

#### VINTAGE NOTES

- The summer months could be characterized as hot. Cooling during the last two weeks of harvest was a welcome relief allowing for a slowing of fruit maturation.
- Harvest for Erath began September 7 and ended October 19. Heat accumulation was 15-20% above the long-term average and similar to 2013, 2014 and 2016.
- The wines are a step away from the last few hot vintages and more in line with the 'classic' Oregon profile of fresh fruit, lower alcohol and moderate acidity.

#### VINEYARD NOTES

- 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 soil.
- Some of Oregon's oldest and best plantings of the Wadensvil, Pommard and Coury Pinot Noir clones are in Hyland Vineyard.

#### TASTING NOTES

This wine's translucent ruby hue belies its structure and complexity. Alluring aromas of loganberry, blueberry, violet and oolong tea lead to an ever-evolving palate of cherry, black plum currant and decadent creme caramel. The rich, silky palate evenly transitions to fresh, mouthwatering acidity. -Gary Horner, Winemaker

ALCOHOL: 13.0%

BLEND: 100% Pinot Noir

CASE PRODUCTION:

198