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## *Coury Pinot Noir*

**Appellation:** Oregon

**Sub Appellation:** McMinnville, Willamette Valley

**Vineyard:** Hyland Vineyard

**Varietal:** Pinot Noir

**Clone:** Coury Clone

**Vintage:** 2022

**Alcohol:** 13.2%    **TA:** 5.4 g/L    **pH:** 3.69

**Tasting Notes:** "The wine's red cherry and sage aromas are joined by a wisp of pulled pork. Flavors like ripe Bing cherries and black tea seem to pop, thanks to zippy acidity and a taut, crisp texture. The Coury Clone spent nine months in French oak, 25% new." — Michael Alberty

**Winemaker Notes:** Hand-harvested, hand-sorted, 90% destemmed with 10% whole cluster inclusion. Ferment occurs in small stainless vessels using a variety of native and cultured yeast. Gentle pump-overs facilitate slow, deliberate extractions throughout fermentation. The wine has 18-20 days of skin contact. It is aged 10 months in 25% new French oak before bottling.

**Bottled:** 8/9/2023



**Hyland Vineyard**, one of Oregon's oldest and most historic vineyards, is renowned for its unique terroir and the rare, self-rooted vines that have thrived here for decades.

LIVE Certified: Organic/Biodynamic (south 43 acres)

Acres Planted: 183

Vine Age: 16-53

Soil Type: Volcanic (Jory and Nekia)

Varietals: Pinot Noir, Chard, Riesling, Gewürztraminer

### **Configuration Details**

Bottle size: 11.8"H x 3.5"W x 3.5"D

Case size: 11.2"L x 7.6" D x 12"H

Case weight: 20

Case per pallet: 80

Cartons per layer: 20

Layers per pallet: 4

