

EST.



1971



Old Vine Gewürztraminer

Appellation: Oregon

Sub Appellation: McMinnville, Willamette Valley

Vineyard: Hyland Vineyard

Varietal: Gewürztraminer

Vintage: 2022

Alcohol: 13.7% **TA:** 4.7g/L **pH:** 3.26

Tasting Notes: "Don't like Gewürztraminer? A dry, stainless-steel beauty is prepared to pierce your dogma. This classic perfumed nose of rose water, peach cobbler, clove spice and apple mint breaks down your defenses, then the medium-bodied wine's orange marmalade and ginger flavors win you over for good." — Michael Alberty

Winemaker Notes: It seems like Mother Nature throws us a curveball during every growing season, and 2022 was no different. In mid-April, post-bud-break, a cold front brought record-low temperatures and frost into the Willamette Valley, leaving many to wonder if there would be a crop to harvest come Fall. In average years, Hyland's slightly higher elevation lends itself to a delayed start to the growing season compared to the rest of the valley. The delayed start greatly benefited the vineyard in 2022 as it could go mostly unaffected by the cold weather. July through September was unusually warm and helped give the vines the boost they needed to get back on track. Ideal conditions continued into October, allowing the fruit extra weeks of hang time not typically seen in recent vintages.

Bottled: 9/12/2024



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: 14"L x 11" D x 12"H

Case weight: 36

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

Pallet size: 47"L x 41" W x 49"H

