

EST.



1971



## *Old Vine Pinot Noir*

**Appellation:** Oregon

**Sub Appellation:** McMinnville, Willamette Valley

**Vineyard:** Hyland Vineyard

**Varietal:** Pinot Noir

**Vintage:** 2022

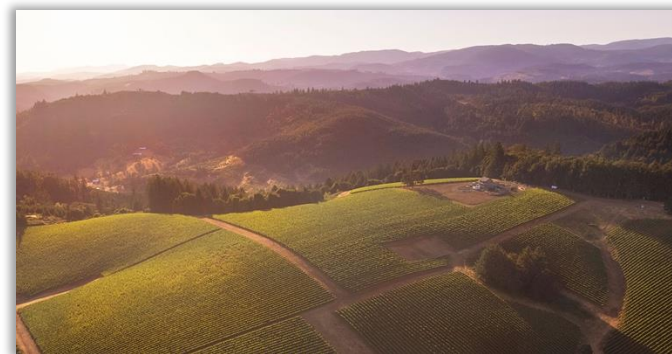
**Alcohol:** 13.5%    **TA:** 5.3 g/L    **pH:** 3.67

**Tasting Notes:** "Made with grapes from own-rooted vines that are over a half-century old, this estate wine leads with orange-peel and cherry aromas that complement savory notes of iodine and rare steak. A tasty ripe cherry and graham cracker dust combination is backed by chewy tannins." —

**Michael Albery**

**Winemaker Notes:** Hand-harvested, hand-sorted, 95% destemmed, with 5% whole cluster inclusion. Ferments occur in small stainless vessels using a variety of native and cultured yeast. Gentle pump-overs facilitate slow, deliberate extractions throughout fermentation. Wine has 18-20 days of skin contact. Aged 10 months in 25% new French oak before bottling.

**Bottled:** 8/22/2022



**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: 40

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

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

