

EST.



1971



## *Petit Estate Pinot Noir*

**Appellation:** Oregon

**Sub Appellation:** McMinnville, Willamette Valley

**Vineyard:** Hyland Vineyard

**Varietal:** Pinot Noir

**Vintage:** 2022

**Alcohol:** 13.5%    **TA:** 5.6 g/L    **pH:** 3.77

**Tasting Notes:** “The velvety smooth-textured Petit Estate is always one of the best Pinot Noir values in the Willamette Valley. The latest vintage opens with raspberry, orange pekoe tea and cut-grass aromas that lead to concentrated flavors of black- and blueberries, thyme and a trace of smoked brisket. The Petit Estate's acidity and tannins are as silky smooth as its texture.” — Michael Alberty

**Winemaker Notes:** Hand-harvested, hand-sorted, and 100% destemmed. 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:** 7/23/2024



**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

