

EST.



1971



Old Vine Pinot Noir

Appellation: Oregon

Sub Appellation: McMinnville, Willamette Valley

Vineyard: Hyland Vineyard

Varietal: Pinot Noir

Vintage: 2023

Alcohol: 13.5% **TA:** 5.5 g/L **pH:** 3.71

Tasting Notes: Expressive aromas of violets, baking spice, dried cherries, and freshly tilled earth set the stage for a classic and elegant Hyland expression. The palate is seamless and silky, revealing layers of red plums, cola spice, black tea, ripe strawberry, and brandied cherries. Mid-palate complexity unfolds with subtle oak spice, earthy undertones, and a refined minerality, leading to a lively, long finish. Enjoy now or savor for years to come.

Winemaker Notes: A cold and wet Spring delayed budbreak by 10 days but a sudden shift to warm and sunny conditions resulted in a condensed growing season with rapid growth. Rain began in early September, cooling and slowing ripening. Hyland's harvest began on September 8 and continued in stages through October 12th. Overall, the fruit quality was excellent with complex fruit and heightened acidity, tension and aromatics.

Bottled: 9/16/2024



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: 40

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

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

