EST. HYLAND ESTATES 1971

Coury Pinot Noir

Appellation: Oregon

Sub Appellation: McMinnville, Willamette Valley

Vineyard: Hyland Vineyard

Varietal: Pinot Noir

Clone: Coury Clone

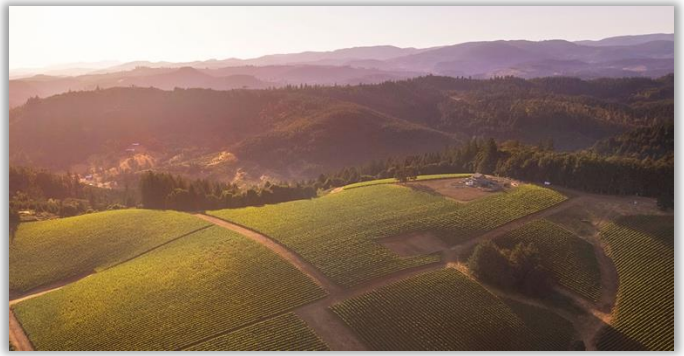
Vintage: 2023

Alcohol: 13.2% **TA:** 5.6 g/L **pH:** 3.57

Tasting Notes: Beautiful and expressive aromas of violets, earth, dried cherries, tarragon, and fresh raspberries. The palate is seamless and focused with flavors of red cherry, fennel seed, white pepper, and plums. Savory, with perfect tannins- all so integrated for a young wine. Super tasty now but will age effortlessly.

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 23% new French oak before bottling.

Bottled: 9/10/2024



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: 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

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