EST. HYLAND ESTATES 1971

Petit Estate Pinot

Appellation: Oregon

Sub Appellation: McMinnville, Willamette Valley

Vineyard: Hyland Vineyard

Varietal: Pinot Noir

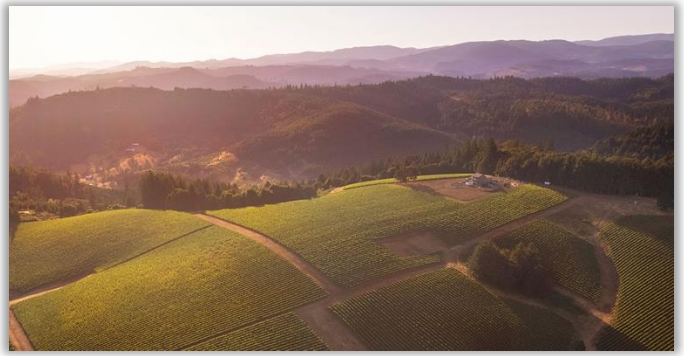
Vintage: 2024

Alcohol: 14% **TA:** 6.2 g/L **pH:** 3.61

Tasting Notes: Intense aromas of violets, dark chocolate, red cherries, and sweet earth. Focused on the palate, with flavors of fresh plums, red bramble, tobacco leaf, and earl grey tea. A sweet core with notes of raspberries, vanilla bean, and white pepper.

Winemaker Notes: 2024 growing season started with a somewhat dry and cool Spring. A little bit of weather was present during bloom which moderated the crop levels nicely. Summertime in Oregon was typical, warm days and moderate overall temps. A short heat spike the first week of September helped flavors along, then we had near perfect weather for the remainder of harvest.

Bottled: 7/31/2025



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

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