EST. HYLAND ESTATES 1971

Riesling

Appellation: Oregon

Sub Appellation: McMinnville, Willamette Valley

Vineyard: Hyland Vineyard

Varietal: Riesling

Vintage: 2025

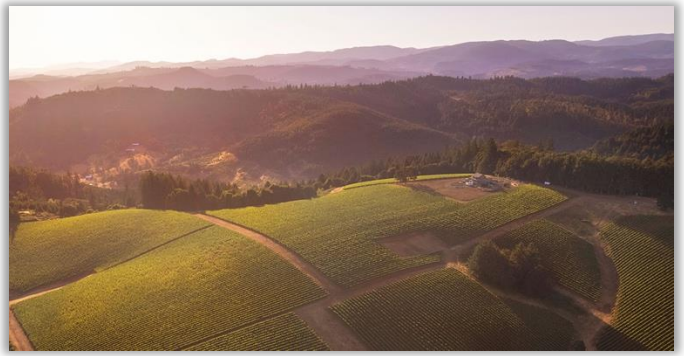
Alcohol: 12.5% **TA:** 7.4 g/L **pH:** 3.03

Tasting Notes: Vibrant aromas of white flowers, wet stone, and citrus. Racy acidity leads to flavors of Meyer lemon, slate, and tart peach. Long and seamless with refreshing minerality.

Winemaker Notes: The 2025 growing season was steady and balanced, making for an easy harvest. The weather was neither too hot nor too cold, allowing the vines to grow at a comfortable pace. Bud break happened in mid-spring, and the season stayed mostly dry, which helped the vines stay healthy. As harvest approached, the weather remained steady making it a straightforward year with good conditions for growing.

Bottled: 3/26/26

Production: 273 cases produced and bottled in Dundee, OR



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: 13.3"H x 3"W x 3" D

Case size: 12.7"L x 9.8" D x 13.8"H

Case weight: 36

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

Pallet size: 40"L x 40"W x 56"H

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