



2015 Hyland Vineyard Pinot Noir

THE VINTAGE

The 2015 growing season was nearly ideal. Above average spring temperatures allowed for an early and even bloom and fruit set, preparing the stage for a generous yield. The three months that followed, June, July, and August, were warm and dry allowing the vines to fully ripen the crop. The result was both perfectly ripe fruit and a generous yield.

Overall, the vintage provided beautiful fruit with the wines showing extraordinary depth and balance. Right up there with the 2008 and 2012 vintages, 2015 is easily one of the best vintages of the last decade.

THE VINEYARD

Hyland Vineyard lies nestled on a south-facing bench in the foothills of the Oregon Coast Range near McMinnville, Oregon. Total planted acres spans 185 acres. First planted in 1971 Hyland's combination of soil, microclimates, elevation and some of Oregon's oldest vines make it one of the more intriguing vineyards in the new world.

THE DATA

Harvest Date: 9/7/15

pH: 3.55

TA: 4.90

Alc: 13.5

Bottling Date: 9/7/16

New Oak: 22%

Clones: 114, 115, 777,

Pommard, Coudry, 667

Rootstock: 101-14 and 3309

Planted: 1971

THE NOTES

N: Black pepper, gooseberry, red currants, medium body, medium oak

M: Good length, earthiness, with a touch of dirt, fresh cranberry, vanilla, cedar, evergreen- subdued

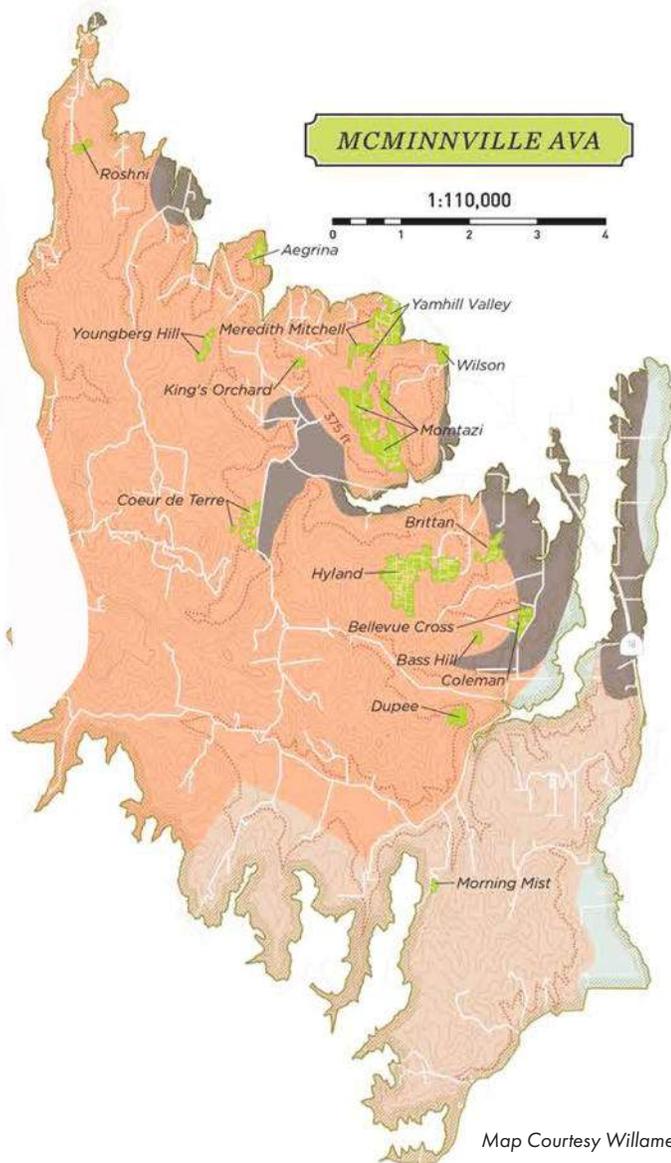
THE SOIL

Hyland consists of entirely volcanic Jory and Nekia soils. Both are weathered in-place from the same parent rock, their only difference is their horizon depth. Both Jory and Nekia are clay soils, which have a high water holding capacity and a high capacity to hold onto their available nutrients. This is a perfect situation for world class grapevines. There is always available water for the vines, but they have to work for their nutrition.

The fact that all 185 planted acres are the same soil, from the same parent rock is very geologically unique. The elevation and surrounding topography have protected this south facing bench from geological forces for millions of years, which doesn't happen often. This results in a very special form of terroir. One that has had millenia to form it's own personality.

THE VINES

Walking Hyland is touring viticulture history in New World winegrowing. The oldest blocks are spaciouly planted at 10 x 10ft., there is some high-wire training and modern densly planted VSP. The range of vine age and training sytems are just another variable that adds depth and complexity to the wines.



THE AVA

The McMinnville AVA, established in 2005, is defined by elevation; 200-1000 feet above sea level. This elevation distinction is what sets the McMinnville AVA apart from its counterparts in the Willamette Valley. Like Yamhill-Carlton, it's on the edge of the rain shadow so the area gets less moisture than the vineyards further north, and then, like the Eola-Amity Hills to the east, dry winds rush in from the Van Duzer corridor, cooling the vineyards in the evening and stressing the vines even more.

Soil content in McMinnville is primarily marine sedimentary topsoil but what makes it unique is the rocky basalt layer beneath. This soil brings a bright acidity to the wines. The cool winds thicken the skins of the grapes to add balancing structure to the wines. The most distinguishing characteristic of the McMinnville AVA wines is the dark, deep color—darker than the rest of the valley. Wines that are grown to pair with food.

Today the McMinnville AVA is 40,500 acres with only 750 acres of vines planted and 14 wineries. The McMinnville AVA is uncharted territory in Oregon