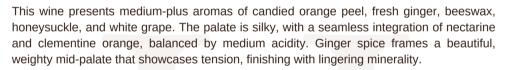


2023

OLD VINE GEWÜRZTRAMINER

Retail Price: \$29 | 800 Cases Produced

TASTING NOTES BY WINEMAKER, BRIAN IRVINE



APPELLATION

McMinnville AVA. Willamette Vallev

VARIETAL COMPOSITION

100% Gewürztraminer

ÉLEVAGE

Aged 4 months 100% stainless steel

HARVEST October 7, 2023

ALCOHOL | RS 14.1% | 4.1 g/L

93 POINTS: Decanter

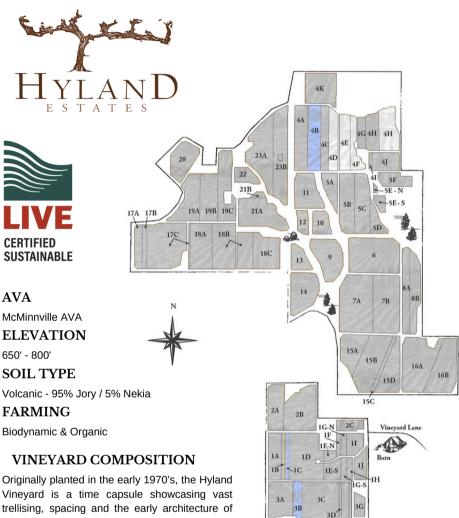
92 POINTS: James Suckling

VINTAGE OVERVIEW

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 8th and continued in stages through October 12th. Overall the fruit quality was excellent with complex fruit and heightened acidity, tension and aromatics.

WINEMAKING

Hand-harvested, gently whole cluster pressed with cool, slow ferments in small stainless steel vessels using a variety of inoculated yeast. Fermentation is halted when the ideal acid and 92 POINTS: International Wine Report sugar balance is achieved. Aged 4 months in stainless steel tank before bottling.



Originally planted in the early 1970's, the Hyland Vineyard is a time capsule showcasing vast trellising, spacing and the early architecture of the Willamette Valley AVA. The wines are crafted from the original, self-rooted blocks planted at the inception of the region. Today, 185 acres of vines are growing in fractured, volcanic Jory clay soil that range in elevation from 650 – 800' nestled in the foothills of the Oregon Coast Range.

BLOCK	VARIETY	CLONE	ACREAGE	PLANTED
1C	Gewürztraminer	ı	1.16	1972
3B	Gewürztraminer	-	1.56	1974
4B	Gewürztraminer	-	3.01	1979

3F