



HYLAND VINEYARD CHARDONNAY 2015

This Chardonnay, our first from the region, comes from the historic Hyland Vineyard in the McMinnville AVA. Like Résonance Vineyard, Hyland is nestled on a south-facing slope in the foothills of the Oregon Coast Range and contains some of the oldest soils in Willamette Valley. We pick the grapes by hand from vines planted in 1979. This single-vineyard wine shows the liveliness and balance that is unique to Oregon Chardonnays, as well as the light touch of our multigenerational Burgundian heritage.

VINTAGE NOTES

Warm and dry, 2016 was another excellent vintage from Hyland Vineyard. The fruit reached near-perfect maturity, and the vineyard's high elevation gave us complete control over the acidity. The natural ripeness and controlled acid created a well-balanced wine, with a nice aromatic complexity and intensity.

TASTING NOTES

A brilliant gold-colored wine. The nose is pure with citrus, white flowers, hazelnuts, and fine spices. The palate is well-balanced between the freshness of the acidity and the roundness of the mouthfeel, with white peach, caramel, and a hint of vanilla. The minerality has a substantial presence and is very expressive, with a nice fresh finish.

AWARDS

- 95 Points— Wine Enthusiast
- 90 Points – International Wine Report
- 94 Points – Wine Spectator
- 92 Points – Vinous Media

AVA:	McMinnville	Barrel Aging:	12 months in French oak barrels, 20% new
Harvest Dates:	September 9th, 2015	Cases Produced:	150 (750 ml)
Alc by Vol.:	13.5%	Date Bottled:	