



## HYLAND VINEYARD CHARDONNAY 2016

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

The long 2016 growing season led to near perfect results in Hyland Vineyard, which has a cooler climate due to higher elevation. Hyland Vineyard is generally one of the last vineyards we pick in Willamette Valley, and this vintage's Chardonnay was defined by excellent ripening, with great concentration and acidity.

### 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.

AVA:	McMinnville	Barrel Aging:	12 months in French oak barrels, 20% new
Harvest Dates:	September 9th, 2016	Cases Produced:	130 (12x750 ml)
Alc by Vol.:	13.5%	Date Bottled:	August 2017