



HYLAND VINEYARD CHARDONNAY 2017

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

After a cold and wet winter, spring brought a late flowering (end of June). However the summer was one of the warmest (new record in August), giving very good condition of maturation. We picked the Chardonnay grapes by hand on October 6th, with perfect weather conditions and a vibrant acidity.

TASTING NOTES

With a clear gold color, this wine express a nice aromatic complexity and the nose reveals beautiful white flowers, lemon, citrus peel, hazelnut and fresh almond notes, enhanced by fine oak flavor. The palate is well-balanced between a nice freshness and acidity, and ripeness and concentration of grapes. The finish is pure and mineral.

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| AVA: | McMinnville | Barrel Aging: | 17 months in French oak barrels (25% new) and concrete egg |
| Harvest Dates: | October 6th, 2017 | Cases Produced: | 267 (6x750 ml) |
| Alc by Vol.: | 13.5% | Date Bottled: | April 2019 |