

## HYLAND VINEYARD CHARDONNAY 2018



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 the 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

2018 is an exceptional vintage with harmonious wines. Following a cold winter, the beginning of Spring was rainy, particularly the month of April. From May, the growing season was ideal as the rains subsided and bloom took place in these ideal weather conditions. July and August were some of the warmest months on record, sans the heat spikes of 2016 and 2017. The vines were stressed in the beginning of September, however at mid-month we experienced two weeks of cool nights followed with light rain. This helped the maturation and allowed the grapes to develop complex aromatic profiles with nice acidity.

### TASTING NOTES

The wine has a clear and brilliant light gold color. The nose is complex and expresses fruity notes such as citrus and white peach, fine fragrance of white flowers and toasty notes enhanced with vibrant minerality. The palate is fresh, mineral and reveals a nice harmony between the aromatic complexity and an invigorating acidity. The finish is energetic and delicate.

AVA:	McMinnville	Barrel Aging:	16 months in French oak barrels (25% new) and concrete egg
Harvest Dates:	October 2nd, 2018	Cases Produced:	940 (6x750 ml)
Alc by Vol.:	13.5%	Date Bottled:	January 2020