

Auteur

2006 Hyland Vineyard Pinot Noir Willamette Valley, Oregon

HYLAND VINEYARD

Hyland Vineyard consists of some of the oldest vines in Oregon, with original plantings from the early 1970s. Hyland sits in the McMinnville Foothills at the gateway of the Van Duzer Corridor – the main throat linking the Northern Willamette Valley with the Pacific Coast. This cool microclimate has a substantial marine influence dropping average daytime high temperatures, allowing the fruit to have extensive hang time.

SOILS

Farmed by organic practices, Auteur's Hyland designate wine is blend of Pommard clone and Wadenswil clones nestled primarily in volcanic soils, named Jory and Nekia. These volcanic deposits originated from lava flows occurring over 15 million years ago, followed by ancient floods resulting in soils with excellent minerality and drainage. Typically 4-6 feet in depth and consist of a brick colored silty, clay loam, these soils are ideal for viticulture encouraging roots to grow deep into the earth, with the rich soils to nourish the vines. The characteristic of these volcanic soils in our wines is big brambly red berry fruit accented with flowers, exotic spice and exquisite minerality.

WINEMAKER'S NOTES

Aromas of freshly ground pink peppercorn, wild raspberry and blueberry preserve, rose petal and asian spice with high tones of crushed wet stone and lavender. Deep and brooding with an intense core of floral scented currant and black cherry flavors charmed with lively acidity. Resonate tannins are nicely defined with a long, penetrating spice finish.

TECHNICAL DATA

Released November 2007

Harvested October 5th, 2006

80% Pommard / 20% Wadenswil Clones

25% Whole Cluster

10% Saigné

Native Yeast Fermentation

50% New French Cooperage

14.3% Alc by Vol

291 Cases Produced