

Auteur

2004 Hyland Vineyard Pinot Noir Willamette Valley, Oregon

THE VINEYARD

Hyland Vineyard consists of some of the oldest vines in Oregon, with original plantings in the early 1970s. Hyland sits in the McMinnville Foothills which is the gateway of the Van Duzer Corridor – the main throat linking the Northern Willamette Valley with the Pacific Coast. Here, a substantial marine influence drops the average daytime high temperatures, extending hang time. All these factors contribute to the depth and clarity of the 2004 Hyland Vineyard Pinot.

THE SOILS

Farmed by organic practices, Auteur's Hyland designate is 100% Pommard clone nestled primarily in volcanic soils, named Jory and Nekia. These volcanic deposits originated from lava flows from 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 where the roots are encouraged to grow deep into the earth, while the rich soils nourish the vines. The influence of these soils in our wines is big brambly red berry fruit accented with flowers, exotic spice and exquisite minerality.

THE PALATE

Vibrant bouquet of earth, mineral and peppercorn focused around scents of wild field raspberries and blueberries. Supple and seamless on the palate, heightened with a brambly berry and lush cherry core rounded by juicy tannins and accented by wet stone, leather and spice.

TECHNICAL DATA

Released June 1, 2006

Harvested at 23.9 Brix

Pommard Clone

Native Yeast Fermentation

Aged 11 months in French Cooperage

50% New French Cooperage

14.1% Alc by Vol

195 Cases Produced