

Auteur

2005 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.

THE SOILS

Farmed by organic practices, Auteur's Hyland designate is 80% Pommard clone and 20% Wadensvil 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

A dense weave of black peppercorns, rose petal, wild raspberry and blueberry compote with accents of carbon. Deep and brooding with an intense core of black cherry elevated with lively acidity. Tannins are structured with impressive length.

TECHNICAL DATA

Released March 2007

80% Pommard/20% Wadensvil Clones

Native Yeast Fermentation

Aged 11 months in French Cooperage

50% New French Cooperage

13.1% Alc by Vol

125 Cases Produced