

HISTORY



2015 HYLAND VINEYARD RIESLING

WINE OVERVIEW

Hyland Vineyard is among the pioneering sites in the Willamette Valley. Overlooking the Van Duzer corridor in what is now the McMinnville AVA, these self-rooted vines were planted in 1972 by four families.

Alluring aromatics of honeycomb, petrol, lemon rind, and lime leaf are present on the nose. On the palate, flavors of lemon marmalade and petrol are met with a and a pleasantly dry finish.

The 2015 vintage was a near-perfect growing season in the Willamette Valley, creating concentrated wines with complex layers and bright acidity. This Riesling was fermented in both stainless steel and neutral oak, which produces a medium weight viscosity on the palate.

SRP	\$40
Cases Produced	81
Bottled	Spring 2017
T.A.	7.8 g/L
pH	3.2
Alcohol	12.5%