

2017 Pinot Noir

Hyland Vineyard, McMinnville

Winemakers Notes

The nose suggests rich fruit quality. There is an elegant balance of red fruit and dark fruit showcasing lingonberry, blackberry and cassis notes working harmoniously across the palate. Complete with a lovely tannin structure suggesting black tea with hints of vanilla orange citrus leaving a long finish showcasing the heat of the vintage and strong backbone of minerality of the vineyard.

Technical Notes

Harvest date:	9/30/2017	AVA:	McMinnville
Brix:	22.5°	Blend:	100% Pinot Noir
pH:	3.69	Aging:	11 Months
Alcohol:	13	New Oak:	15%
RS:	0g/L	Skin contact:	20 days

The Vintage

The past three vintages in the Willamette Valley have been the hottest on record, with higher sugar levels in the berries adding powerful fruit flavors to the resulting wines. In 2017 however, we welcome the return of a Classic Oregon Vintage.

With more than sufficient rain in the winter, complemented by a healthy snowpack, the 2017 vintage was off to the perfect start. A cool and wet spring then set the stage for a lengthy growing season that kicked off with bud-break closer to the long-term average start time of mid-April. A brief warm period accelerated the arrival of flowering, but June put the brakes on that with a gentle few weeks of cooler temperatures. This allowed for very healthy fruit-set, with the majority of growers reporting more and larger clusters per vine than usual. Véraison arrived quickly as July warmed up and August was the hottest on record in the state. With some careful vineyard management, growers were able to make the most of the heat and ensure healthy acid levels matched by quality tannins. Cooler temperatures, lower sugars, structured tannins and mouthwatering acidity all add up to one thing: classic Willamette Valley wines. And with the increased yield for the vintage, it simply means there's more of it for you to enjoy.

The Soléna Story

After successful careers in the Oregon wine industry, the husband and wife team of Laurent Montalieu and Danielle Andrus Montalieu purchased an 80-acre estate to commemorate their marriage. In May 2002, they launched Soléna by releasing their first bottling and, shortly thereafter, opening a tasting room in Carlton. Soléna is the combination of the Spanish and French words Solana and Soleil, celebrating the sun and the moon, and the name that Laurent and Danielle gave to their daughter.

Soléna Estate began as a way to explore winemaking with other varietals grown in neighboring appellations while the family's young Domaine Danielle Laurent vineyard in the Yamhill-Carlton AVA matured. In May 2007, Danielle and Laurent added the spectacular Hyland Vineyard in the McMinnville AVA to their estate vineyard holdings. Today Laurent and Danielle are producing world-class Pinot Noir and Chardonnay from their estate vineyards.



Soléna

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