



## VINEYARDS

### Harvest Date

October 24th - November 9th,  
2011

Yield      Brix  
1.9 tons/acre    23.4

## THE WINE

Varietal  
100% Pinot Noir

AVA  
McMinnville

Alcohol    pH  
13.6%    3.6

Production  
175 cases

Release Date  
April, 2013

Winemaker  
Laurent Montalieu

## TASTING NOTES

*Deep red in color with a very focused and powerful nose of cigar box, cedar, bramble and wet stone on top of wild black berries. A testament to the cool vintage are the bright and delicate red fruits and notes of cherry blossoms. Acidity and refined tannins are the backbone of this powerful wine with tremendous aging potential.*

*Drink 2015-2025*

# Soléna

## 2011 PINOT NOIR

### Hyland Vineyard

#### THE VINTAGE

As the 2010 vintage set a record for a delayed harvest picking decision, we were surprised to see 2011 set a new record. For most of the Willamette Valley, the entire growing season was late. Starting with a cold and rainy spring we did not see bud break before May. The very mild summer hindered the large crop from catching up through bloom and veraison. In our vineyards, we helped the vines gain as much sun as possible by dropping fruit and increasing the exposure to the clusters by pulling leaves. When the rain started in October, it added to our concern. We opted to wait to harvest and fortunately the rain stopped, allowing the fruit to end its maturity. This long and steady growth increased the structure and complexity of the fruit in a very positive way. The grapes reached their peak maturation with a load of ripe flavors, tannins, acidity and color. Before the end of fermentation it was apparent that this unique vintage was worth the wait and the effort. The complexity and balance is beautiful, resulting in wines with strong fruit character and structure, ideal for cellar aging.

#### THE VINEYARD

The Hyland Vineyard, planted in the 1970s, was purchased by the Montalieu and their business partners, the Niemeyers, in May 2007. Located in the Coast Range foothills southwest of McMinnville, the vineyard has been the source of fruit for many acclaimed wines. The estate is 200 acres, with just over 120 acres planted to vines. The vineyard rises from an elevation of 600' to just over 800' on primarily south sloping bench-land. Soils are volcanic Jory and some Nekia, a shallower version of Jory. The vineyard is comprised of 47.21 acres of own-rooted, old-growth Pinot Noir, 41.84 acres of newer, grafted Pinot Noir clones, 6.43 acres of own-rooted, older Chardonnay, 11.04 acres of Riesling, 6.1 acres of Gewurztraminer, and 6.75 acres of Muller-Thurgau.

#### VINIFICATION

The grapes were hand-harvested and hand-sorted. Our EuroPress Destemmer gently removed the berries from their stems with a fingerlike mechanism causing minimal fracturing at the stem base. Cold maceration preceded the fermentation for a total of 18 days of skin contact. The fruit was then gravity-fed directly into tank and punched down daily by hand. 100% malolactic fermentation occurred for a five month period. Using barrels from a variety of coopers, the wine was aged for 11 months in French oak (28% new). The wine was bottled unfiltered and unfined.