



Soléna

2012 PINOT NOIR

Hyland Vineyard

VINEYARDS

Harvest Date
October 15, 2012

Yield Brix
1.8 tons/acre 23.9

THE WINE

Varietal
100% Pinot Noir

AVA
McMinnville

Alcohol pH
13.6% 3.55

Production
425 cases

Release Date
September 2014

Winemaker
Laurent Montalieu

TASTING NOTES

Deep red in color with a very focused and powerful nose of currant, black cherry and earthy spice. Acidity and refined tannins are the backbone of this powerful wine with tremendous aging potential.

THE VINTAGE

Following two vintages with some of the coolest temperatures on record, 2012 presented warm, consistent weather. A normal bud break launched us into a spring that was classic for Oregon; periods of warm sunny weather followed by cooler rainy weather, with first bloom around the third week of June. A long bloom gave us uneven berry development, known as hens and chicks. There was no recordable rainfall in July, August, and September. This warm and dry weather, coupled with the difference in berry size, increased the berry skin to juice ratio leading to rich, fruity and concentrated wines. Our first grapes were harvested on the 27th of September and the last on October 24th. 2012 was a storybook vintage.

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 13 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 four month period. Using barrels from a variety of coopers, the wine was aged for 10 months in French oak (30% new). The wine was bottled unfiltered and unfined.