



Soléna

2009 PINOT NOIR *Hyland Vineyard*

VINEYARDS

Harvest Date
September 28th, 2009

Yield Brix
2.4 tons/acre 24.1°

THE WINE

Varietal
100% Pinot Noir

AVA
McMinnville

Alcohol pH
14.3% 3.6

Production
480 cases

Release Date
February, 2011

Winemaker
Laurent Montalieu

TASTING NOTES

Fruit aromas of cranberry, wild cherry and small berries elegantly compliment notes of cola, vanilla and licorice. Floral hints of rose petals and rosemary along with aromatic herbs and spices in the nose set the stage for subtle and well integrated vanilla tones from the oak. The palate has a soft entrance with big round tannins and luscious fruit coexisting with mocha, spice and vanilla bean which linger in the long finish.

THE VINTAGE

After an early and sometimes furious harvest, the 2009 harvest resulted in plentiful yields in some areas and the potential for a high-quality vintage. Harvest continued into the third week of October for Willamette Valley, and through the end of the month in Southern Oregon. A warm and dry harvest period gave way to cooler than expected conditions in late September and early October, but fortunately the majority of the fruit statewide was at or near its ripening plateau. The weather signature for 2009 was one of high week-to-week temperature variability with wide swings between both record high and record low maximum temperatures, but with little to no effect on resulting fruit quality. Extended hang time was reported throughout the state, as growers and winemakers waited for optimal flavor

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 20 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 14 months in French oak (19% new). The wine was bottled unfiltered and unfined.