2014 Hyland Vineyard Pinot Noir

McMinnville

Winemaker's Notes

Vibrant red in color, this Pinot Noir displays complex spicy fruit aromas. Flavors of cherry, plum and soft coconut grab the palate up front, while the back concludes with exotic and jalapeño spices, all supported by supple tannins and a lingering finish.

Technical Notes

Harvest date:	10/2-7/2014	AVA:	McMinnville
Brix:	24º	Blend:	100% Pinot Noir
pH:	3.71	Aging:	8 Months
Alcohol:	13.8%	New Oak:	40%
RS:	0g/L	Skin contact:	18-20 days

The Vintage

The 2014 vintage has the richness and power of 2012 but the restraint and balance of the classic 2013 vintage. Fresher and more balanced than 2009, and every bit as powerful, this vintage of a lifetime may be Oregon's best harvest to date. From bud-break throughout harvest, growers and winemakers statewide experienced almost ideal growing conditions that delivered a record amount of exceptional, balanced fruit.

While the 2013-2014 winter may have started out as cold and wet followed by a wet and warm spring, the hot and dry summer allowed for an ideal, if not early, harvest. These seasonal characteristics led to bud-break, bloom and harvest all occurring close to two weeks earlier than usual. Despite the early progression, the warm temperatures along with minimal issues due to rain, disease and birds - lead to even cluster development and a beautiful balance between sugar levels and structure in the berries. This resulted in deeply concentrated wines with luscious dark fruit flavor profiles. Warmer vintages may have the potential for high sugar and pH levels that produce wines that are stylistically different in both regional and varietal character. However, it is safe to say that 2014 may be one of the finest and most harmonious vintages in the history of Willamette Valley.

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

Celebrate Friends, Family and Life!

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