

# ERATH

WINERY

*the Art of Pinot*



## 2006 Hyland Pinot Noir

*“Cherry and raspberry aromas accented by vanilla and sweet, spicy sandalwood pique curiosity about this Pinot’s dynamic flavor profile. Berry pie, root beer and a touch of sinful caramel playfully coat the palate with sassy, youthful tannins. A satisfying, coffee-laced finish urges you to take another sip. Drink from 2008 to 2012.”*

Gary Horner, Erath winemaker

### VINEYARD OVERVIEW

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Hyland Vineyard is located in the heart of the McMinnville AVA, northwest of the Bellevue intersection and approximately five miles southwest of the city of McMinnville.

The vineyard, which was originally planted in 1971, is one of Oregon’s oldest and largest vineyards with 100 acres in production. Hyland has southeast exposure and sits at elevations of 600 - 800 feet and primarily contains the red volcanic, well-drained Jory soil series with basalt base rock. The vineyard also has some Nekia soil, a shallower version of Jory.

Some of the oldest and best plantings of the Wadensvil, Pommard and Coury Pinot Noir clones are in Hyland Vineyard; the combination of soil, microclimates and elevations yield outstanding grapes with bright cherry characteristics and dynamic flavors.

APPELLATION  
McMinnville

VINEYARDS  
Hyland

CLONES  
Pommard

BARREL REGIME  
14 months; 100% French oak, 40% New

HARVEST  
October 9, 2006

T.A.  
0.52gm/100mL

PH  
3.72

ALCOHOL  
14.2%

### VINTAGE OVERVIEW

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A favorable, mild and dry spring resulted in an exceptional fruit set. Through the summer and fall, the weather conditions remained advantageous and the fruit continued to develop under warm and dry conditions punctuated with brief heat spikes. The warm weather continued through September and October which significantly condensed the harvest period.

Cooler and slightly wet conditions arrived in late September as sugar levels began to soar, the delayed rains allowed the fruit to develop mature flavors and achieve optimum ripeness. The 2006 vintage produced red wines displaying a rounded intensity of pure fruit, acid and tannin.