



2013 The Eyrie Vineyards

PINOT NOIR ORIGINAL VINES



THE WINE

The Original Vines has a rich nose with dark fruit and plenty of earth. On the palate, the ripe fruit from the warm summer blends intriguingly with a bright acidity brought on by the cool-down at harvest, providing the best of both worlds! The 2013 vintage was aged roughly 18 months in neutral French oak barrels before bottling.

THE VITICULTURE & VINIFICATION

100% Certified organic. The desire to stay true to place and limit our impact on nature educates Eyrie's viticulture and winemaking practices. Insecticides, herbicides, and systemic chemicals have never been used in the vineyards. In the winery, we refrain from manipulating the wines during their fermentation and maturation, allowing them to reflect the vintage. All the grapes for this wine come exclusively from the original Eyrie Vineyard in the Dundee Hills.

THE VINTAGE

In true Oregon style, the 2013 vintage in the Willamette Valley was dynamic. Consistently warm temperatures throughout spring and summer seemed to be pushing us towards an early harvest. However, late August and September brought a pattern of high morning clouds that slowed sugar accumulation and let the flavors catch up. In spite of rains in late September harvest commenced and finished at normal dates. The 2013 wines have both the bright acidity of a cool year and ripe fruit overtones of a warm year. The result is an attractive and energetic balance.

TECHNICAL NOTES

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| Fermentation: | Neutral oak |
| Production in cases: | 446 |
| Bottling date: | May, 2015 |
| Appellation: | Dundee Hills |
| pH: | 3.69 |
| Total acidity: | 5.7 |
| Alcohol % by volume | 12.32 |
| Suggested retail price | \$80 |

AVERAGE TEMPERATURES

