



2015 The Eyrie Vineyards CHARDONNAY ORIGINAL VINES



THE WINE

The Chardonnay Original Vines is a barrel selection. Since each barrel ferments with its own yeast and ages at its own rate, each barrel becomes very distinct. Before bottling, Jason tastes each barrel. Those barrels which speak to the longest aging potential become the Original Vines Reserve. Old vines give the wine a distinctly direct connection to the mineral underlayment of the soil. Firm acidity complements a richly textured mid-palate spiked with notes of flowers and sea grass.

THE VITICULTURE & VINIFICATION

All Eyrie vines are certified organic. These oldest vines in the Willamette Valley are among the last surviving remnants of the Draper field selection, a French import from the 1930s now extinct outside of our region. Vines are non-irrigated and no herbicides, systemic chemicals or insecticides have ever been used in the vineyards. Upon harvest, the grapes from these venerable vines are gently destemmed, crushed and pressed in slow cycles. The wine ferments in mostly neutral French oak barrels and ages in our cool cellar for one year on the lees.

THE VINTAGE

2015 was the warmest year in Oregon since record keeping started more than a century ago. Spring brought one of the earliest blooms and the rare, consistently dry conditions meant that every flower had a much better chance than usual to develop into a berry. A cooling trend in September ensured optimal fruit quality as the vines coasted to perfect ripeness. Harvest started three weeks earlier than we normally expect, but the balance of the wines has been impeccable nonetheless.

TECHNICAL NOTES

Fermentation:	Neutral oak
Production in cases:	161
Bottling date:	August, 2016
Appellation:	Dundee Hills, Oregon
pH:	3.32
Total acidity:	5.6 g/L
Residual sugar	0.0
Alcohol % by volume	13.76
Suggested retail price	\$60.00

AVERAGE TEMPERATURES & RAINFALL

