



2018 The Eyrie Vineyards PINOT BLANC DUNDEE HILLS



THE VITICULTURE & VINIFICATION

The desire to stay true to place and limit our impact on nature educates Eyrie’s viticulture and winemaking practices. In the winery, we refrain from unnecessarily manipulating the wines during their fermentation and maturation, allowing them to reflect the vintage.

When Alsatian clones of Pinot blanc became available in Oregon, a small test plot was planted in Eyrie’s Sisters Vineyard. The block was doubled in the late 1990s. In addition we now purchase fruit from old family friends who own the neighboring Tukwilla Vineyard. The crop is picked by hand, destemmed, pressed, and run to small stainless steel tanks to ferment and age. We take a slow approach; our Pinot blanc ages 3-4 times longer than most commercial versions before bottling.

THE VINTAGE

2018 gave us a warm start, cooling after mid-June. Summer was dry with a record 90 days without rain. Days remained cool in spite of the dry weather, with reliable nighttime cooling drops of 25 to 30 degrees. Due to good conditions during bloom, crop yields were modest but healthy. We saw neither the need for radical thinning that we did in 2014, nor the low yields of 2011. And the timing of bloom was almost perfect, setting us up to harvest in late September.

By the time we began picking, the seasonal average temperatures were actually very close to the thirty year average. We managed the ferments more lightly than usual, and also pressed lightly, to encourage finesse from a dry year.

NOTES

TECHNICAL NOTES

Average Vine Age:	23 years
Fermentation:	Stainless
Aging:	Sur Lies, 11 months
Production in cases:	300
Appellation:	Dundee Hills, Oregon
pH:	3.46
Total acidity:	5.3
Alcohol % by volume	14.08
Suggested retail price	\$23.00

AVERAGE TEMPERATURES & RAINFALL

