



# 2019 The Eyrie Vineyards CHARDONNAY THE EYRIE



## THE WINE

Our Chardonnay The Eyrie originates from The Eyrie Vineyard and is a selection from the best barrels of the vintage. . 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. 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.



## THE VITICULTURE & VINIFICATION

Viticulture at all of the estate vineyards is certified organic. In addition we practice regenerative no-till farming, with strict attention paid not just to the vines but to the healthy networks of soil organisms that support them. Not only does this approach avoid the need for artificial irrigation, it also nourishes the vines without the need for additional fertilizer, and captures atmospheric carbon. 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. 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 The Eyrie Chardonnay.

## THE VINTAGE

2019 was perhaps the most “Burgundian” autumn yet. Typically the Willamette Valley features wet winters and dry summers, whereas Burgundy distributes its rain evenly throughout the year. In 2019 we had a more Burgundian pattern, with rain and cooler days scattered throughout the pre-picking period.

Vines make sugar from air, sunlight, and water. 2019’s well-timed rains increased sweetness while still retaining acidity - which leads to some of the best qualities a wine can have: refreshing and food friendly when young, but with superb cellar potential.

## TECHNICAL NOTES

Appellation:	Dundee Hills
Estate Vineyard:	The Eyrie
Vineyard Certification:	Organic
Fermentation & Aging:	Native yeast, French oak barrels, 9.5% new, full native malo, 11 months sur lies
Production in Cases:	196
Bottling Date:	September 2020
pH:	3.16
Total Acidity:	6.1 g/L
Alcohol % by Volume	12.74

## AVERAGE TEMPERATURES & RAINFALL

