



# 2019 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. 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.

This delicious dry rendition lightly carries the texture of extended lees contact while remaining crisp, fruity, and complex on the palate. Pairs well with oysters and raw foods.

## THE VINTAGE

2019 was perhaps the most “Burgundian” growing season we have yet had. 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 summer.

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.

2019 is remarkable for another reason. This vintage was our 50th pick, and our 55th year growing grapes. On September 24th, 1970, with the help of friends, the first generation of the Lett family picked their very first harvest. Now in the second generation, we started our pick in 2019 on September 24th as well, a fitting call-back as the Lett family enters our 6th decade of winemaking.

## TECHNICAL NOTES

Average Vine Age:	24 years
Estate vineyard:	Sisters vineyard, Dundee Hills
Vineyard certification:	Organic
Fermentation & Aging:	Stainless, sur-tees, 11 months
Bottling Date:	September 2020
Production in cases:	628
pH:	3.23
Total acidity:	5.7
Alcohol % by volume	12.91

## AVERAGE TEMPERATURES & RAINFALL

