



2019 The Eyrie Vineyards PINOT MEUNIER ESTATE



THE VITICULTURE & VINIFICATION

The Estate blend combines Pinot from Eyrie’s 5 certified-organic estate vineyards. Farming is certified organic, but Jason and his team take this only as a starting point. Viticulture at all of the Estate vineyards follows the precepts of 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.

Picked by hand, our Pinot Meunier is destemmed and put into a variety of fermenters, from small one-ton bins to a 5 ton wooden cuve, to undergo native primary fermentation.

Our barrels are mostly neutral—for this vintage, only 8% were new. Having undergone native malolactic fermentation, hand punched twice a day, the 2018 Pinot Meunier was blended after 22 months and then bottled and sealed under Diam cork.

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
Vineyard Certification:	Organic
Estate Vineyard Sites:	Sisters and Daphne
Fermentation & Aging:	Native yeast, 11 hL top fermenter, hand punched 2x day, full native malo, aged 22 months
Production in Cases:	375
Bottling Date:	September 2020
pH:	3.57
Total Acidity:	5.9 g/L
Alcohol % by Volume	12.78

AVERAGE TEMPERATURES & RAINFALL

