



2020 The Eyrie Vineyards PINOT BLANC ESTATE



THE VITICULTURE

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.

THE VINIFICATION

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

2020 started with mild winter and dry days into spring. This was followed by a dry summer, with one exception: June. Mid-bloom rains had the consequence of hampering pollination in the vines, meaning each cluster had fewer berries. Our 2020 yields were a mere 39% of 2019. 2020 showed unusually cool average summer temperatures, which combined with a light crop, promised excellent quality.

The density and concentration of this vintage are like nothing we've ever seen, putting even vintages like 1988 and 1998 to shame. Yet due to the cool summer, the natural acidity is as close to perfect as we could ever hope for, and alcohols are modest.

TECHNICAL NOTES

Appellation:	Dundee Hills
Vineyard Certification:	Organic
Estate Vineyard:	Sisters
Fermentation & Aging:	Steel tank, full native malo, 11 months sur lies
Production in Cases:	442
Bottling Bate:	August 2021
pH:	3.27
Total Acidity:	5.1 g/L
Alcohol % by volume	11.98

AVERAGE TEMPERATURES & RAINFALL

