



# 2021 The Eyrie Vineyards CHASSELAS DORÉ

## THE WINE

Chasselas Doré is an old grape variety born in the Jura and Alps mountain ranges of Switzerland. Fresh, tropical and savory, it is light on its feet while having a surprising amount of structure and body for a wine with just under 12% alcohol. Serve chilled, it will pair nicely with creamy cheeses, fresh veggies and spicy foods.

## THE VITICULTURE & VINIFICATION

This wine is made from 12 rows of ungrafted vines in our Sisters Vineyard. 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. In the winery, we refrain from unnecessarily manipulating the wines during their fermentation and maturation, allowing them to reflect the vintage. The 2021 vintage aged 11 months on lees. With full natural malolactic fermentation, the wine is crisp and focused with plenty of richness to carry the low alcohol level natural to the grape.



## THE VINTAGE

The weather pattern of 2021 was determined by warmer than normal temps and long dry spells punctuated by short rains. Bud break occurred in early April, a few weeks ahead of schedule, and the vines stayed ahead of schedule from there on out. Mixed rains and heat spikes in June decreased yields, while July and August stayed warm and dry. Early September introduced a change in temperature pattern that brought balance to the vintage. Low night-time temperatures preserved the fragile acidity of the grapes, and cool mornings allowed the sugars to rise slowly while flavors developed. Picking commenced on September 10th and concluded October 1. The 2021 wines taste dynamic and interesting already, a true reflection of the year.



## TECHNICAL NOTES

Appellation:	Dundee Hills
Vineyard Estate:	Sisters
Vineyard Certification:	Organic
Fermentation & Aging:	Steel tank, full native malo 11 months sur lie
Production in Cases:	264
Bottling Date:	September 2022
pH:	3.38
Total Acidity:	5 g/L
Alcohol % by Volume	11.51

## AVERAGE TEMPERATURES & RAINFALL

