



2017 The Eyrie Vineyards CHARDONNAY ORIGINAL VINES



THE WINE

The Chardonnay Original Vines is a barrel selection. 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 Original Vines Reserve. 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.

THE VITICULTURE & VINIFICATION

All Eyrie vines are certified organic. 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. Vines are non-irrigated and no herbicides, systemic chemicals or insecticides have ever been used in the vineyards. 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.

THE VINTAGE

Record breaking precipitation fell in February followed by heavier than normal rain through the spring. The summer was dry and quite warm; fortunately, our deeply rooted vines weathered it well, drawing on the spring rains soaked deep in the soil. Of some worry was late-summer smoke from forest fires in the Columbia Gorge many miles away, but a burst of rain two weeks before harvest washed the vines and refreshed them - and put out the fires in the Gorge. At the end of September, harvest began as moderate temperatures moved in. This vintage was closest to "normal" of the last five years, starting just before our historical average of October 5.

TECHNICAL NOTES

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| Fermentation: | Neutral oak |
| Production in cases: | 224 |
| Bottling date: | September, 2018 |
| Appellation: | Dundee Hills, Oregon |
| pH: | 3.44 |
| Total acidity: | 5.2 g/L |
| Residual sugar | 0.0 |
| Alcohol % by volume | 12.77 |

AVERAGE TEMPERATURES & RAINFALL

