



2018 The Eyrie Vineyards CHARDONNAY ESTATE



THE WINE

The 2018 vintage marks the third year that Eyrie Chardonnay includes both the Draper selection from our original plantings at The Eyrie, but also heritage clones planted at Sisters. Both estate vineyards are located in the Dundee Hills, about 1 mile apart.

DIVERSITY Two clones, one *selection massale*, and a five-decade span of vine ages contribute to a diverse and complex expression of Chardonnay.



61% DRAPER SELECTION - 53 YEAR OLD VINES, THE EYRIE

This is a massale selection made by David Lett in 1964 from old vines in California. Clusters and vines show a range of shapes and berry sizes.



24% WENTE CLONE - 5 YEAR OLD VINES, SISTERS VINEYARD

Wente is related to the same 1882 importation from France that sired the Draper selection. Wente is typified by open clusters with "hens and chicks" berry sizes.



15% STERLING CLONE - 5 YEAR OLD VINES, SISTERS VINEYARD

Sterling is another heritage clone originating from a California vineyard near the site of the Draper Selection. Intensely aromatic, with compact cluster and even berry sizes.

THE VITICULTURE & VINIFICATION Both estate vineyard sites are 100% certified organic and picked by hand. The grapes were pressed in a combination of antique basket press and Champagne cycle press. Juice was run to neutral French oak barrels, fermented with indigenous yeast and malo cultures, aged on the lees for 11 months without stirring, and bottled with a light filtration.

THE VINTAGE

2018 gave us a warm start, cooling after mid-June. Summer was dry with a record 90 days without rain. Days remained cool in spite of the dry weather, with reliable nighttime cooling drops of 25 to 30 degrees. Due to good conditions during bloom, crop yields were modest but healthy. We saw neither the need for radical thinning that we did in 2014, nor the low yields of 2011. The timing of bloom was almost perfect, setting us up to harvest in late September. By the time we began picking, the seasonal average temperatures were actually very close to the thirty year average. We managed the ferments more lightly than usual, and also pressed lightly, to encourage finesse from a dry year.

TECHNICAL NOTES

Fermentation & Aging: Burgundy Barrels (87.5% Neutral, 12.5% New)

Production in cases:	533
Bottling date:	January 2020
Appellation:	Dundee Hills (100% Estate)
pH:	3.48
Total acidity:	5.2 g/L
Residual sugar	0.0
Alcohol % by volume	14.0
Suggested retail price	\$27.00

AVERAGE TEMPERATURES & RAINFALL

