



2018 The Eyrie Vineyards CHARDONNAY THE EYRIE



THE WINE

Our Chardonnay The Eyrie originates from our oldest vines, and is a selection from the best barrels of the vintage. 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 The Eyrie. 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 and are grown without tillage. 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

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. And the timing of bloom was almost perfect, setting us up to harvest in late September.

TECHNICAL NOTES

Fermentation:	French oak, 14% new
Production in cases:	154
Bottling date:	September 2019
Appellation:	Dundee Hills, Oregon
pH:	3.42
Total acidity:	5.8 g/L
Residual sugar	0.0
Alcohol % by volume	13.6
Estate Vineyard	The Eyrie

