



2020 The Eyrie Vineyards PINOT GRIS 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

Eyrie pioneered the variety in the New World and the New World's oldest vines contribute to this cuvée. We take a slow approach—our Pinot gris ages 3-4 times longer than most commercial versions, on its natural yeast lees and in the company of full malolactic. The result is textural suppleness to complement the acidity, and a surprising ability to age. (Recent tastings of 1977, 1983, 1989, and 1991 all continue to show amazing freshness.)

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 Estates:	Sisters, The Eyrie, Roland Green and Daphne
Vineyard Certification:	Organic
Fermentation & Aging:	Steel tank, Full native malo, 11 months sur lies
Production in cases:	1622
Bottling date:	August 2021
pH:	3.28
Total acidity:	4.8 g/L
Alcohol % by volume	12.81

AVERAGE TEMPERATURES & RAINFALL

