



# 2017 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 10% alcohol. Serve chilled, it will pair nicely with creamy cheeses, fresh veggies and spicy foods.

## THE VITICULTURE & VINIFICATION

This wine is made from two rows of organically grown, ungrafted vines in our Sisters Vineyard. The attentive vineyard practices we demand focus on rigorous training of the vines, minimal interference with the ecosystem, and on picking at the optimal time. Insecticides, herbicides, and systemic chemicals are never used in the vineyards. In the winery, we refrain from unnecessarily manipulating the wines during their fermentation and maturation, allowing them to reflect the vintage. It ages 6 months on lees. In spite of full natural malolactic fermentation, the wine is crisp.

## 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

Fermentation:	Steel tank
Production in cases:	177
Bottling date:	March, 2018
Appellation:	Dundee Hills
pH:	3.5
Total acidity:	4.8
Alcohol % by volume	8.8
Suggested retail price	\$27.00

## AVERAGE TEMPERATURES & RAINFALL

