



2017 The Eyrie Vineyards

PINOT BLANC DUNDEE HILLS



THE VITICULTURE & VINIFICATION

The desire to stay true to place and limit our impact on nature educates Eyrie’s viticulture and winemaking practices. In the winery, we refrain from unnecessarily manipulating the wines during their fermentation and maturation, allowing them to reflect the vintage.

When Alsatian clones of Pinot blanc became available in Oregon, a small test plot was planted in Eyrie’s Sisters Vineyard. The block was doubled in the late 1990s. In addition we now purchase fruit from old family friends who own the neighboring Tukwilla Vineyard. The crop is picked by hand, destemmed, pressed, and run to small stainless steel tanks to ferment and age. We take a slow approach; our Pinot blanc ages 3-4 times longer than most commercial versions before bottling.

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.

NOTES

TECHNICAL NOTES

Average Vine Age:	23 years
Fermentation:	Stainless
Aging:	Sur Lies, 11 months
Production in cases:	1000
Appellation:	Dundee Hills, Oregon
pH:	3.58
Total acidity:	4.3
Alcohol % by volume	12.60
Suggested retail price	\$23.00

AVERAGE TEMPERATURES & RAINFALL

