



# 2017 The Eyrie Vineyards PINOT GRIS DUNDEE HILLS



## THE WINE

This vintage is highly aromatic, with dense layers of lime, pea shoots, and white strawberry, finishing with a spicy uplift. The texture is round and full. The forepalate is dominated by ripe lychee and passionfruit that hint at sweetness – although the wine is absolutely dry. Flavors of dried sea grass, kiwi, and currants fill out the rich and very long finish. Complex, precise, and substantial, this latest release from Eyrie continues to define the best of Oregon Pinot gris.

## THE VITICULTURE & VINIFICATION

Eyrie pioneered the variety in the New World and the New World’s oldest vines contribute to this cuvée. For the 2017 vintage, we incorporated some fruit from an adjoining vineyard farmed by longtime friends, which is roughly the same age and is farmed with the same organic standards as Eyrie’s certified vineyards.

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

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

Average Vine Age:	28 years
Vineyard Certification:	Organic
Fermentation:	Stainless
Aging:	Sur Lies, 11 months
Production in cases:	3,500
Appellation:	Dundee Hills, Oregon
pH:	3.49
Total acidity:	4.6 g/L
Alcohol % by volume	13.07
Suggested retail price	\$20.50

## AVERAGE TEMPERATURES & RAINFALL

