



2017 The Eyrie Vineyards PINOT GRIS THE EYRIE



THE WINE

This Pinot gris is a liquid manifesto. We believe that Pinot gris has all the ability of Pinot noir to reflect the nuances of site, craft, and vine age, and this wine is our statement of proof. The grapes come from the first Pinot gris vines planted in the New World, and we've given special attention in order to pay homage to these old vines. The wine is light gold in color, with crunchy apple and a touch of asian spice coming through on the front palate. A rich mid palate balances creamy ripe pear and floral tones, and leads to a lengthy, polished finish.

THE VITICULTURE & VINIFICATION

The desire to stay true to place and to limit our impact on nature educates all of Eyrie's viticulture and winemaking practices. Insecticides, herbicides, or systemic chemicals have never been used in the vineyards. Today all of our estate is certified organic.

To best translate the flavors of the vineyard into the wines, the wine was fermented from the juice by wild yeasts. It was then aged in specially-made stainless steel barrels on the lees for a year. In addition, we chose to retain the natural crystals that form in the bottle when it is chilled. These crystals and the richness of long age help accent the natural expression of the grapes that came into the winery... and also contribute to incredible aging potential.

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:	Stainless Steel
Production in cases:	156
Bottling date:	September, 2018
Appellation:	Dundee Hills, Oregon
pH:	3.69
Total acidity:	4.7 g/L
Alcohol % by volume	13.53
Suggested retail price	\$41.00

AVERAGE TEMPERATURES & RAINFALL

