

2017 The Eyrie Vineyards PINOT NOIR THE EYRIE



THE VITICULTURE

Elevation: 260'-410' Planted: 1966-1974 Acres: 7

Eyrie's original vineyard, and the home of the hawks that grace our label, the 7 acres of Pinot here were planted from 1965 to 1974 to Wadenswil, Pommard and Upright clones. The elevation runs from 260' up to 410' and faces south rolling east and west. The wines from this site are our most fragrant and complex. This is the original planting of Pinot noir in the Willamette Valley.

THE VINIFICATION

One of five cuvées that are produced identically, with the same fermentation regimes of wild yeast and small fermentation vessels, followed by aging in blends of cooperage with 12% new oak in each. The result is a fascinating journey up the Dundee Hills, from our lowest elevation Sisters vineyard at 220' up to our highest elevation Daphne vineyard at 860'. Each wine reflects facets of soil, site, exposure, and vine age that together capture a precise portrait of how variations in place can influence Pinot noir.

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

Production in cases: 445 Bottling date: September 2019 Appellation: Dundee Hills pH: 3.81 Total acidity: 5.3 g/L Residual sugar 0.0 Alcohol % by volume 13.41	Fermentation:	Neutral oak
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AVERAGE TEMPERATURES & RAINFALL

