



2017 TROUSSEAU



THE WINE

Eyrie’s Jason Lett and crew planted the Willamette Valley’s first Trousseau noir in 2012. The vividly red wine has aromas of dark berries, loam, and baking spices. Acidity and smoothness are perfectly balanced on the palate, with evolving flavors of herbs and fruits such as blackberry, pomegranate, and rhubarb. Light tannins combine with a precise, long finish to suggest promising ageability.

THE VITICULTURE & VINIFICATION

Trousseau is an ancient variety, originating in France’s Jura region and centered in the hillside village of Montigny-les-Arsures. In 2012, inspired by these wines, Jason Lett planted the Willamette Valley’s first Trousseau.

Our Trousseau is made from estate-grown, certified-organic grapes and transformed to juice by wild yeast. We strive to make a Trousseau that’s the truest expression of the fruit. That’s why we’ve chosen to not fine or filter this wine. Likewise, no sulfur is added during 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.

TECHNICAL NOTES

Aged:	Neutral oak
Production in cases:	550
Bottling date:	May, 2016
Appellation:	Dundee Hills, Oregon
pH:	3.72
Total acidity:	5.4 g/L
Residual sugar	0.0
Alcohol % by volume	12.62
Suggested retail price	\$35.00

AVERAGE TEMPERATURES & RAINFALL

