



2018 The Eyrie Vineyards CHASSELAS DORÉ



THE WINE

Chasselas Doré is an old grape variety born in the Jura and Alps mountain ranges of Switzerland. Fresh, tropical and savory, it is light on its feet while having a surprising amount of structure and body for a wine with just under 10% alcohol. Serve chilled, it will pair nicely with creamy cheeses, fresh veggies and spicy foods.

THE VITICULTURE & VINIFICATION

This wine is made from two rows of organically grown, ungrafted vines in our Sisters Vineyard. The attentive vineyard practices we demand focus on rigorous training of the vines, minimal interference with the ecosystem, and on picking at the optimal time. Insecticides, herbicides, and systemic chemicals are never used in the vineyards. In the winery, we refrain from unnecessarily manipulating the wines during their fermentation and maturation, allowing them to reflect the vintage. It ages 6 month on lees. In spite of full natural malolactic fermentation, the wine is crisp.

THE VINTAGE

2018 gave us a warm start, cooling after mid-June. Summer was dry, with a record 90 days without rain. Days remained cool in spite of the dry weather, with reliable nighttime cooling drops of 25 to 30 degrees. Due to good conditions during bloom, crop yields were modest but healthy. We saw neither the need for radical thinning that we did in 2014, nor the low yields of 2011. And the timing of bloom was almost perfect, setting us up to harvest in late September.

By the time we began picking, the seasonal average temperatures were actually very close to the thirty year average. We managed the ferments more lightly than usual, and also pressed lightly, to encourage finesse from a dry year.

TECHNICAL NOTES

Fermentation:	Steel tank
Production in cases:	150
Bottling date:	April 2019
Appellation:	Dundee Hills
pH:	3.5
Total acidity:	4.8
Alcohol % by volume	8.8
Suggested retail price	\$27.00

AVERAGE TEMPERATURES & RAINFALL

