



2020 The Eyrie Vineyards CHARDONNAY ESTATE

THE WINE The 2020 vintage marks the fifth year that Eyrie Chardonnay includes both the Draper selection from The Eyrie vineyard, but also heritage clones planted at Sisters Vineyard in the Dundee Hills.

DIVERSITY Two clones, one *selection massale*, and a five-decade span of vine ages contribute to a diverse and complex expression of Chardonnay.



68% DRAPER SELECTION - 55 YEAR OLD VINES, THE EYRIE VINEYARD This is a massale selection made by David Lett in 1964 from old vines in California. Clusters and vines show a range of shapes and berry sizes.



19% WENTE CLONE - 7 YEAR OLD VINES, SISTERS VINEYARD Wente is related to the same 1882 importation from France that sired the Draper selection. Wente is typified by open clusters with "hens and chicks" berry sizes.



13% STERLING CLONE - 7 YEAR OLD VINES, SISTERS VINEYARD Sterling is another heritage clone originating from a California vineyard near the site of the Draper Selection. Intensely aromatic, with compact cluster and even berry sizes.

THE VITICULTURE & VINIFICATION Viticulture at all of the estate vineyards is certified organic. In addition we practice regenerative no-till farming, with strict attention paid not just to the vines but to the healthy networks of soil organisms that support them. Not only does this approach avoid the need for artificial irrigation, it also nourishes the vines without the need for additional fertilizer, and captures atmospheric carbon. The grapes were hand picked by hand and then pressed in a combination of antique basket press and Champagne cycle press. Juice was run to neutral French oak barrels, fermented with indigenous yeasts, aged on the lees for 11 months

THE VINTAGE 2020 started with mild winter and dry days into the spring. This was followed by a dry summer, with one exception: June. Mid-bloom rains had the consequence of hampering pollination in the vines, meaning each cluster had few berries. Our 2020 yields were a mere 39% of 2019. 2020 showed unusually cool average summer tempertures which combined with light crop, promised excellent quality. The density and concentration of this vintage are like nothing we've ever seen, putting even vintages like 1988 and 1998 to shame. Yet due to the cool summer, the natural acidity is as close to perfect as we could ever hope for, and alcohols are modest.

TECHNICAL NOTES

Average Vine Age:	23 years CERTIFIED ORGANIC Oregon Day Approacher
Estate Vineyards:	Sisters and The Eyrie
Vineyard Certification:	Organic
Fermentation & Aging:	Native yeast, French oak barrels, 9.5% new, full native malo, 11 months sur lies
Bottling Date:	September 2021
Production in Cases:	401
pH:	3.28
Total Acidity:	5.5 g/L
Alcohol % by Volume	13.09

AVERAGE TEMPERATURES & RAINFALL

