



# 2020 The Eyrie Vineyards MELON DE BOURGOGNE



## THE WINE

Melon de Bourgogne was born and bred in Burgundy. In the 1500s, it was adopted by the Loire Valley, where it is associated with the region of Muscadet. We interpret the grape as if it were still made in Burgundy centuries ago, lending a profound depth to the bright structure of the grape through long aging in neutral barrels.

## THE VITICULTURE & VINIFICATION

Melon de Bourgogne is planted at both The Eyrie and Sisters estate vineyards. Like all our estate wines, the sites are 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.

Upon harvest, the grapes from these rare vines are gently, crushed and pressed in slow cycles. The wine fermented and was aged in decades-old French oak barrels for two years, then bottled without fining, filtration, or stabilization. This unusually patient approach leads to a wine with a silky, voluminous midpalate and a resonant finish - something very different from the expressions of the Loire.

## THE VINTAGE

2020 started with mild winter and dry days into 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 fewer berries. Our 2020 yields were a mere 39% of 2019. 2020 showed unusually cool average summer temperatures, which combined with a 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



Appellation:	Dundee Hills
Estate vineyard:	Sisters
Fermentation & Aging:	Native yeast, 11 hL open top fermenter, hand punched 2x day, full native malo, 23 months sur lie
Production in cases:	71
Bottling Date:	September 2024
Alcohol % by volume	12.0

## AVERAGE TEMPERATURES & RAINFALL

