



2021 The Eyrie Vineyards CHARDONNAY THE EYRIE



THE WINE

Our Chardonnay The Eyrie originates from The Eyrie Vineyard and is a selection from the best barrels of the vintage. Old vines give the wine a distinctly direct connection to the mineral underlayment of the soil. Firm acidity complements a richly textured mid-palate spiked with notes of flowers and sea grass. These oldest vines in the Willamette Valley are among the last surviving remnants of the Draper field selection, a French import from the 1930s now extinct outside of our region.

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. Upon harvest, the grapes from these venerable vines are gently destemmed, crushed, and pressed in slow cycles. The wine ferments in mostly neutral French oak barrels and ages in our cool cellar for one year on the lees. Since each barrel ferments with its own yeast and ages at its own rate, each barrel becomes very distinct. Before bottling, Jason tastes each barrel. Those barrels which speak to the longest aging potential become the The Eyrie Chardonnay.

THE VINTAGE

The weather pattern of 2021 was determined by warmer than normal temps and long dry spells punctuated by short rains. Bud break occurred in early April, a few weeks ahead of schedule, and the vines stayed ahead of schedule from there on out. Mixed rains and heat spikes in June decreased yields, while July and August stayed warm and dry. Early September introduced a change in temperature pattern that brought balance to the vintage. Low night-time temperatures preserved the fragile acidity of the grapes, and cool mornings allowed the sugars to rise slowly while flavors developed. Picking commenced on September 10th and concluded October 1. The 2021 wines taste dynamic and interesting already, a true reflection of the year.

TECHNICAL NOTES



Appellation:	Dundee Hills
Vineyard Certification:	Organic
Vineyard Estates:	Sisters and The Eyrie
Fermentation & Aging:	Native yeast, French oak barrels, 16% new, full native malo, 11 months sur lies
Bottling Date:	September 2022
Production in Cases:	156
pH:	3.38
Total Acidity:	5.2 g/L
Alcohol % by Volume	12.79

AVERAGE TEMPERATURES & RAINFALL

