

# 2021 The Eyrie Vineyards PINOT GRIS THE EYRIE



## THE VITICULTURE



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 VINIFICATION

This Pinot gris is a liquid manifesto. We believe that Pinot gris has all the ability of Pinot noir to reflect the nuances of site, craft, and vine age, and this wine is our statement of proof. The grapes come from the first Pinot gris vines planted in the New World, and we've given special attention in order to pay homage to these old vines. The wine is light gold in color, with crunchy apple and a touch of five spice coming through on the front palate. A rich mid palate balances creamy ripe pear and floral tones, and leads to a lengthy, polished finish.

#### 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 alcohols are modest.

## TECHNICAL NOTES

Average Vine Age:	55 years
Appellation:	Dundee Hills
Estate Vineyard:	The Eyrie
Vineyard Certification:	Organic
Fermentation & Aging:	Steel barrel, full native malo,
	11 months sur lies
Bottling Date:	September 2022
Production in Cases:	156
pH:	3.46
Total Acidity:	5.3 g/L
Alcohol % by Volume	12.88

# AVERAGE TEMPERATURES & RAINFALL

