



2021 The Eyrie Vineyards

PINOT NOIR SISTERS VINEYARD



THE VITICULTURE

Elevation: 220'-330' Planted: 1989-present Acres: 4.2

Named for the three Pinot sister varieties on the site, gris, blanc and noir. The four acres of Pinot here, planted in 1987 to Pommard and Wädenswil clones, often carry a flowery scent on top of earth and fruit. The elevation runs from 220' at the bottom to 330' at the top, and the exposure is directly south. 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

One of five cuvées that are produced identically, with the same fermentation regimes of wild yeast and small fermentation vessels, followed by aging in blends of cooperage with 12% new oak in each. The result is a fascinating journey up the Dundee Hills, from our lowest elevation Sisters vineyard at 220' up to our highest elevation Daphne vineyard at 860'. Each wine reflects facets of soil, site, exposure, and vine age that together capture a precise portrait of how variations in place can influence Pinot noir.

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
Estate Vineyard Site:	Sisters
Fermentation & Aging:	Native yeast, 11 hL open top fermenters, hand punched 2x day, full native malo, aged 14 months
Production in Cases:	502
Bottling Date:	February 2023
pH:	3.8
Total Acidity:	4.9 g/L
Alcohol % by Volume	14.01



AVERAGE TEMPERATURES & RAINFALL

