



2021 The Eyrie Vineyards PINOT NOIR THE EYRIE

THE VITICULTURE

Elevation: 260' - 410' Planted: 1966 - 1974 Acres: 7

Eyrie's original vineyard, and the home of the hawks that grace our label, the 7 acres of Pinot here were planted from 1965 to 1974 to Wadenswil, Pommard, and Upright clones. The elevation runs from 260' up to 410' and faces south, rolling east and west. This is the original planting of Pinot noir in the Willamette Valley. 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 nighttime 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 on October 1st. 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:	The Eyrie
Fermentation & Aging:	Native yeast, 11 hL open top fermenter, hand punched 2x day, full native malo, aged 14 months
Production in Cases:	443
Bottling Date:	February 2023
Alcohol % by Volume	13.43



AVERAGE TEMPERATURES & RAINFALL

