



2022 The Eyrie Vineyards CHASSELAS DORÉ



THE WINE

Chasselas doré is an old grape variety born in Switzerland’s Jura and Alps Mountain ranges. Fresh, tropical, and savory, it is light on its feet while having a surprising amount of structure and body for a wine with just over 10% alcohol. Serve chilled, and it will pair nicely with creamy cheeses, fresh veggies, and spicy foods.

THE VITICULTURE & VINIFICATION

This wine is made from 12 rows of own-rooted vines in our Sisters Vineyard. 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 artificial irrigation, but it also nourishes the vines without the need for additional fertilizer and captures atmospheric carbon. In the winery, we avoid unnecessarily manipulating the wines during their fermentation and maturation, allowing them to reflect the 2022 vintage aged 11 months on lees. With full natural malolactic fermentation, the wine is crisp and focused, with plenty of richness to carry the low alcohol level natural to the grape.

THE VINTAGE

The 2022 vintage reminded us our vines retain an endless capacity to inspire awe and wonder. A series of warm days in March and early April inspired an unusually early budbreak, just in time for a late frost which killed many of the young buds. Our May estimates forecasted a 70% loss of crop. However, well-timed summer rains, perfect flowering conditions, and the vines’ own resilience combined to bring our yields back from the brink. Yields were small, but not disastrously so. A dry summer and moderate temperatures in the fall gave us the opportunity to pick the first beautiful grapes of the season on October 7th. We completed the harvest on October 21st. The first autumn rains arrived the next day. The season had us in suspense, but we were rewarded with stunning fruit in 2022.

Technical Notes

Appellation:	Dundee Hills
Vineyard Estate:	Sisters
Vineyard Certification:	Organic
Fermentation & Aging:	Steel tank, full native malo 11 months sur lie
Production in Cases:	331
Bottling Date:	August 2023
Alcohol % by Volume	10.2



Average Temperatures & Rainfall

