



2022 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 seagrass. 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 also 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 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 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:	August 2023
Production in Cases:	135
Alcohol % by Volume	12.33



AVERAGE TEMPERATURES & RAINFALL

