



2022 The Eyrie Vineyards PINOT MEUNIER ESTATE

THE VITICULTURE & VINIFICATION

The Estate blend combines Pinot Meunier from two plantings: Daphne (850' elevation, planted 1979) and Sisters (220' elevation, planted 2013) within our Dundee Hills estate. Farming is certified organic, but Jason and his team take this only as a starting point. Viticulture at all of the Estate vineyards follows the precepts of 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, but it also nourishes the vines without the need for additional fertilizer and captures atmospheric carbon. Picked by hand, our Pinot Meunier is destemmed into 1100-liter open fermenters to undergo native primary fermentation without imposed temperature manipulation. Caps are managed by hand twice per day. Pinot Meunier ages and completes native malolactic fermentation in neutral french oak. The Pinot Meunier is blended after 11 months and then bottled and sealed under a Diam cork.

THE VINTAGE

The 2022 vintage reminded us that 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
Estate Vineyard Sites:	Sisters and Daphne
Fermentation & Aging:	Native yeast, 11 hL top fermenter, hand punched 2x day, full native malo
Production in Cases:	258
Bottling Date:	September 2023
Alcohol % by Volume	13.5



AVERAGE TEMPERATURES & RAINFALL

