



2022 The Eyrie Vineyards

PINOT NOIR ESTATE

THE VITICULTURE

The Estate blend combines Pinot from Eyrie’s 5 certified-organic estate vineyards. 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, it also nourishes the vines without the need for additional fertilizer and captures atmospheric carbon.

THE VINIFICATION

Picked by hand, our Pinot noir is destemmed and put into a variety of fermenters, from small one-ton bins to a 5 ton wooden cuve, to undergo native primary fermentation. Our barrels are mostly neutral—for this vintage, only 8% were new. Having undergone native malolactic fermentation and aged for almost 2 years, this vintage was blended after 15 months, racked once without filtration, and then bottled and sealed under 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 prompted an unusually early budbreak, just in time for a late frost that killed many of the young buds. Our May estimates forecast 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 fall temperatures allowed us to pick the first grapes of the season on October 7. We completed the harvest on October 21, and the first autumn rains arrived the next day. The season kept us in suspense, but we were rewarded with stunning fruit in 2022.



TECHNICAL NOTES

Appellation:	Dundee Hills
Vineyard Certification:	Organic
Estate Vineyard Sites:	Sisters, Outcrop, Roland Green The Eyrie and Daphne
Fermentation & Aging:	Native yeast, 11 hL open top fermenter, hand punched 2x day, full native malo, aged 15 months
Production in Cases:	1846
Bottling Date:	March 2024
Alcohol % by Volume	13.60



AVERAGE TEMPERATURES & RAINFALL

