



2022 The Eyrie Vineyards PINOT NOIR SISTERS VINEYARD



THE VITICULTURE

Elevation: 220'-330' Planted: 1989-present Acres: 4.2

Named for the three Pinot sister varieties on the site, gris, blanc, and noir. The four acres of Pinot here, planted in 1987 to Pommard and Wädenswil clones, often carry a flowery scent on top of earth and fruit. The elevation runs from 220' at the bottom to 330' at the top, and the exposure is directly south. 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 19% 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 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 gave us the opportunity to pick the first beautiful 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 Site:	Sisters
Fermentation & Aging:	Native yeast, 11 hL open top fermenters, hand punched 2x day, full native malo, aged 14 months
Production in Cases:	507
Bottling Date:	March 2024
Alcohol % by Volume	13.9



AVERAGE TEMPERATURES & RAINFALL

