



2023 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 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 ungrafted 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 2023 vintage. Aged 11 months on lees, with full natural malolactic fermentation, the wine is crisp and focused, with plenty of richness to balance the naturally low alcohol level of the grape.

THE VINTAGE

The best word for the 2023 growing year is dynamic. A cold, dry early spring gave way to heavy April rains, followed by a warm, dry summer with cool nights.

Despite a brief heat spike in August, timely rains late in the month refreshed the vines in time for the final push to ripeness. September brought ideal harvest weather—dry and mild—and the vines responded enthusiastically. Our incredible team of long-term pickers kept pace with the vines, bringing in the crop in half the normal time.

Fermentations proceeded gently and slowly. Flavors are vivid, with moderate alcohols and firm but balanced structure. What stands out most are the aromatics—bright fruit, floral notes, and complexity on the finish. 2023 Chasselas doré reflects the season itself: dynamic.

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:	522
Bottling Date:	August 2024
Alcohol % by Volume	12.40

AVERAGE TEMPERATURES & RAINFALL

