



2023 The Eyrie Vineyards CHARDONNAY ESTATE



THE WINE The 2023 vintage marks the ninth year that Eyrie Chardonnay includes both the Draper selection from The Eyrie vineyard but also heritage clones planted at Sisters Vineyard in the Dundee Hills.

DIVERSITY Two clones, one *selection massale*, and a five-decade span of vine ages contribute to a diverse and complex expression of Chardonnay.



65% DRAPER SELECTION - 55 YEAR OLD VINES, ORIGINAL VINEYARD This is a massale selection made by David Lett in 1964 from old vines in California. Clusters and vines show a range of shapes and berry sizes.



24% WENTE CLONE - 10 YEAR OLD VINES, SISTERS VINEYARD Wente is related to the same 1882 importation from France that sired the Draper selection. Wente is typified by open clusters with “hens and chicks” berry sizes.



11% STERLING CLONE - 10 YEAR OLD VINES, SISTERS VINEYARD Sterling is another heritage clone originating from a California vineyard near the site of the Draper Selection. Intensely aromatic, with compact cluster and even berry sizes.

THE VITICULTURE & VINIFICATION Both estate vineyard sites are 100% certified organic and picked by hand. The grapes were pressed in a combination of antique basket press and modern pneumatic press. Juice was run to neutral French oak barrels, fermented with indigenous yeasts, aged on the lees for 11 months without stirring, and bottled with a light filtration.

THE VINTAGE The best word for the 2023 growing year is dynamic. A cold, dry early spring gave way to heavy April rains, then 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. Despite the rapid pick, 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 reflects the season itself: dynamic.

TECHNICAL NOTES

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| Average Vine Age: | 25 years |
| Estate Vineyards: | Sisters and The Eyrie |
| Vineyard Certification: | Organic |
| Fermentation & Aging: | Native yeast, French oak barrels, 5% new, full native malo, 11 months sur lie |
| Bottling Date: | September 2024 |
| Production in Cases: | 524 |
| Alcohol % by Volume | 12.92 |



AVERAGE TEMPERATURES & RAINFALL

