



2023 The Eyrie Vineyards PINOT BLANC ESTATE

THE VITICULTURE

Pinot blanc is grown with the same care usually allotted to Pinot noir, with special consideration given to Pinot blanc’s more vigorous vegetative cycle.

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

When Alsatian clones of Pinot blanc became available in Oregon in the late 1980s, a small test plot was planted in Eyrie’s Sisters Vineyard. The block was doubled in the late 1990s. The crop is picked by hand, destemmed, pressed, and run to small stainless steel tanks to ferment and age. We take a slow approach; our Pinot blanc ages 3-4 times longer than most commercial versions before bottling. This delicious dry rendition lightly carries the texture of extended lees contact while remaining crisp, fruity, and complex on the palate. Oysters and raw foods pair especially well with our Pinot blanc.

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, 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.

Fermentations proceeded gently and slowly. Flavors are vivid, with moderate alcohols and firm but balanced structure. What stands out most are the crushed stone aromatics, silky, light texture, and floral complexity on the finish. 2023 Pinot blanc Estate 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 lies
Production in Cases:	616
Bottling Date:	August 2024
Alcohol % by Volume	12.73



AVERAGE TEMPERATURES & RAINFALL

