



# 2023 The Eyrie Vineyards

## PINOT GRIS ESTATE



### THE VITICULTURE

We nurture our Pinot gris with the same care and attention usually afforded to Pinot noir, with multiple passes by hand to assure the perfect conditions for each cluster. Viticulture at all 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, but it also nourishes the vines without the need for additional fertilizer and captures atmospheric carbon.

### THE VINIFICATION

Eyrie pioneered the variety in the New World and the New World's oldest vines contribute to this cuvée. We take a slow approach—our Pinot gris ages 3-4 times longer than most commercial versions, in its natural yeast lees and in the company of full malolactic. The result is textural suppleness to complement the acidity, and a surprising ability to age. (Recent tastings of 1977, 1983, 1989, 1991 and 1997 all continue to show amazing freshness.)

### 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 peachy aromatics, smooth textures, and complexity on the finish. 2023 Pinot gris Estate reflects the season itself: dynamic.

### TECHNICAL NOTES

Appellation:	Dundee Hills
Vineyard Estates:	Sisters, The Eyrie, Roland Green and Daphne
Vineyard Certification:	Organic
Fermentation & Aging:	Steel tank, full native malo, 11 months sur lies
Production in Cases:	1952
Bottling Date:	September 2024
Alcohol % by Volume	13.74



### AVERAGE TEMPERATURES & RAINFALL

