



# 2023 The Eyrie Vineyards PINOT GRIS THE EYRIE



## THE VITICULTURE

This Pinot gris is a liquid manifesto. We believe that Pinot gris has all the ability of Pinot noir to reflect the nuances of site, craft, and vine age, and this wine is our statement of proof. The grapes come from the first Pinot gris vines planted in the New World, and we tend these vines with the special care we reserve to our most prestigious Pinot noir blocks. 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

After hand picking the vines, fruit is destemmed, pressed, and run to small stainless vessels to ferment on wild yeast. Following full natural malo fermentation the wine ages on the lees for 11 months, and is bottled with filtration or cold stabilization. No part of the winemaking process is allowed to obscure the character of the vines.

## 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.

The wine is light gold in color, with crunchy apple and a touch of five spice coming through on the front palate. A rich mid-palate balances creamy ripe pear and floral tones, and leads to a lengthy, polished finish. 2023 Pinot gris The Eyrie mirrors the vintage: dynamic.

## TECHNICAL NOTES



Average Vine Age:	55 years
Appellation:	Dundee Hills
Estate Vineyard:	The Eyrie
Vineyard Certification:	Organic
Fermentation & Aging:	Steel barrel, full native malo, 11 months sur lies
Bottling Date:	September 2024
Production in Cases:	109
Alcohol % by Volume	14.10

## AVERAGE TEMPERATURES & RAINFALL

