



2023 The Eyrie Vineyards

PINOT NOIR SISTERS VINEYARD



THE VITICULTURE

Elevation: 220'-330' Planted: 1989-present Acres: 4.2

Sisters is named for the three Pinot sister varieties on the site, gris, blanc and noir. The four acres of Pinot here, planted in 1987 to Pommard and Wädenswil clones, often carry a flowery scent on top of earth and fruit. The elevation runs from 220' at the bottom to 330' at the top, and the exposure is directly south. 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

One of five cuvées that are produced identically, with the same fermentation regimes of wild yeast and small fermentation vessels, followed by aging in blends of cooperage with 19% new oak in each. The result is a fascinating journey up the Dundee Hills, from our lowest elevation Sisters vineyard at 220' up to our highest elevation Daphne vineyard at 860'. Each wine reflects facets of soil, site, exposure, and vine age that together capture a precise portrait of how variations in place can influence Pinot noir.

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. 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

Appellation:	Dundee Hills
Vineyard Certification:	Organic
Estate Vineyard Site:	Sisters
Fermentation & Aging:	Native yeast, 11 hL open top fermenters, hand punched 2x day, full native malo, aged 14 months
Production in Cases:	235
Bottling Date:	September 2025
Alcohol % by Volume	14.15



AVERAGE TEMPERATURES & RAINFALL

