



2023 The Eyrie Vineyards PINOT NOIR THE EYRIE



THE VITICULTURE

Elevation: 260' - 410' Planted: 1966 - 1974 Acres: 7

Eyrie's original vineyard, and the home of the hawks that grace our label, the 7 acres of Pinot here were planted from 1965 to 1974 to Wadenswil, Pommard and Upright clones. The elevation runs from 260' up to 410' and faces south rolling east and west. This is the original planting of Pinot noir in the Willamette Valley. 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. A brief heat spike occurred in August, then 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 a 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:	The Eyrie
Fermentation & Aging:	Native yeast, 11 hL open top fermenter, hand punched 2x day, full native malo, aged 14 months
Production in Cases:	236
Bottling Date:	September 2025
Alcohol % by Volume	13.98



AVERAGE TEMPERATURES & RAINFALL

