



2023 The Eyrie Vineyards

TROUSSEAU ESTATE



THE WINE

Eyrie’s Jason Lett and crew planted the Willamette Valley’s first Trousseau noir in 2012. The vividly red wine has aromas of dark berries, loam, and baking spices. Acidity and smoothness are perfectly balanced on the palate, with evolving flavors of herbs and fruits such as blackberry, pomegranate, and rhubarb. Light tannins combine with a precise, long finish to suggest promising ageability.

THE VITICULTURE & VINIFICATION

Trousseau is an ancient variety, originating in France’s Jura region and centered in the hillside village of Montigny-les-Arsures. In 2012, inspired by these wines, Jason Lett planted the Willamette Valley’s first Trousseau.

Our Trousseau is made from estate-grown, no-till certified organic grapes and transformed wine by wild yeast. It aged in neutral oak puncheons for 10 months. We strive to make a Trousseau that’s the truest expression of the fruit. That’s why we’ve chosen to not fine or filter this wine.

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.

TECHNICAL NOTES



Aged:	Neutral large-format puncheons
Production in cases:	488
Bottling date:	July 2025
Appellation:	Dundee Hills, Oregon
Alcohol % by volume	13.2
Estate Vineyard	Sisters
Acres	1.7

AVERAGE TEMPERATURES & RAINFALL

