



2018 The Eyrie Vineyards PINOT GRIS ESTATE



THE VITICULTURE & 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, on 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, and 1991 all continue to show amazing freshness.)

THE VINTAGE

2018 gave us a warm start, cooling after mid-June. Summer was dry with a record 90 days without rain. Days remained cool in spite of the dry weather, with reliable nighttime cooling drops of 25 to 30 degrees. Due to good conditions during bloom, crop yields were modest but healthy. We saw neither the need for radical thinning that we did in 2014, nor the low yields of 2011. And the timing of bloom was almost perfect, setting us up to harvest in late September.

By the time we began picking, the seasonal average temperatures were actually very close to the thirty year average. We managed the ferments more lightly than usual, and also pressed lightly, to encourage finesse from a dry year.

NOTES

TECHNICAL NOTES

Average Vine Age:	28 years
Vineyard Certification:	Organic
Fermentation:	Stainless
Aging:	Sur Lies, 11 months
Production in cases:	3,100
Appellation:	Dundee Hills, Oregon
pH:	3.41
Total acidity:	5.1 g/L
Alcohol % by volume	13.93
Suggested retail price	\$20.50

AVERAGE TEMPERATURES & RAINFALL

