



2018 The Eyrie Vineyards PINOT NOIR ESTATE



THE VITICULTURE & VINIFICATION

The Estate blend combines Pinot from Eyrie’s 5 certified-organic estate vineyards. Farming is certified organic, but Jason and his team take this only as a starting point. Viticulture at all of the Estate vineyards follows the precepts of 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.

Picked by hand, our Pinot noir is destemmed and put into a variety of fermenters, from small one-ton bins to a 5 ton wooden cuve, to undergo native primary fermentation.

Our barrels are mostly neutral—for this vintage, only 8% were new. Having undergone native malolactic fermentation and aged for almost 2 years, the 2018 Pinot noir was blended after 22 months, raked once without filtration, and then bottled and sealed under Diam cork.

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.

TECHNICAL NOTES

Aging:	Neutral oak (8% new)
Production in cases:	1,885
Bottling date:	Sep 20, 2020
Appellation:	Dundee Hills
Fermentation & Aging	Native yeast, 11 hL open top fermenter, hand punched 2x day, full native malo, aged 22 months
pH:	5.2
Total acidity:	3.73g/L
Residual sugar	0.0
Alcohol % by volume	14.65

AVERAGE TEMPERATURES & RAINFALL

