



2018 The Eyrie Vineyards ROSÉ OF PINOT NOIR



THE WINE

Poised yet expansive, the aromatics of this perfectly dry rosé create a spectrum ranging from bright strawberries and pink grapefruit, to fresh turned loam and savory herbs. The palate is long and precise with a round, silky texture. The evolving finish compliments and echoes the primary fruit of the palate.

THE VITICULTURE & VINIFICATION

This wine is made from organically certified, ungrafted Pinot noir from our estate vineyards in the Dundee Hills. Our attentive vineyard practices focus on rigorous training of the vines, enhancement of the ecosystem, and on picking at the optimal time. Pinot noir grapes for the rosé were selected over throughout the season and the juice was fermented in a wooden tank that was filled over the course of harvest. Aged in neutral barrels, it completed primary and secondary fermentations completely. The range of fermentations and the complexity of old vines and soils that contribute to this wine make it an exceptional example of Oregon rosé.

2018 VINTAGE NOTES

2018 gave us a warm start, cooling after mid-June. Summer was dry, with a record 90 days without rain. Day 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

Fermentation:	Neutral oak
Production in cases:	350
Bottling date:	April 2019
Appellation:	Dundee Hills (estate)
pH:	3.67
Total acidity:	4.6
Residual sugar	0.0
Alcohol % by volume	13.4
Suggested retail price	\$24.00

AVERAGE TEMPERATURES & RAINFALL

