



2019 The Eyrie Vineyards PINOT NOIR SISTERS VINEYARD



THE VITICULTURE

Elevation: 220'-330' Planted: 1989-present Acres: 4.2

Named for the three Pinot sister varieties on the site, gris, blanc and noir. The four acres of Pinot here, planted in 1987 to Pommard and Wädenswil clones, often carry a flowery scent on top of earth and fruit. The elevation runs from 220' at the bottom to 330' at the top, and the exposure is directly south. 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 12% 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

2019 was perhaps the most "Burgundian" autumn yet. Typically the Willamette Valley features wet winters and dry summers, whereas Burgundy distributes its rain evenly throughout the year. In 2019 we had a more Burgundian pattern, with rain and cooler days scattered throughout the pre-picking period.

Vines make sugar from air, sunlight, and water. 2019's well-timed rains increased sweetness while still retaining acidity - which leads to some of the best qualities a wine can have: refreshing and food friendly when young, but with superb cellar potential.

TECHNICAL NOTES

Appellation:	Dundee Hills
Vineyard Certification:	Organic
Estate Vineyard Site:	Sisters
Fermentation & Aging:	Native yeast, 11 hL open top fermenters, hand punched 2x day, full native malo, aged 23 months
Production in Cases:	503
Bottling Date:	August 2021
pH:	3.83
Total Acidity:	5.3 g/L
Alcohol % by Volume	13.34

AVERAGE TEMPERATURES & RAINFALL

