



# 2019 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 organic grapes and transformed to juice 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, and to bottle it with moderate levels of sulfur.

## 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 fermenter, hand punched 2xday, full native malo aged 30 months
Production in cases:	444
Bottling date:	August 2020
pH:	3.80
Total acidity:	5.8 g/L
Alcohol % by volume:	12.95

## AVERAGE TEMPERATURES & RAINFALL

