



# 2021 The Eyrie Vineyards PINOT BLANC ESTATE



## THE VITICULTURE

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

When Alsatian clones of Pinot blanc became available in Oregon, a small test plot was planted in Eyrie's Sisters Vineyard. The block was doubled in the late 1990s. The crop is picked by hand, destemmed, pressed, and run to small stainless steel tanks to ferment and age. We take a slow approach; our Pinot blanc ages 3-4 times longer than most commercial versions before bottling. This delicious dry rendition lightly carries the texture of extended lees contact while remaining crisp, fruity, and complex on the palate. Pairs well with oysters and raw foods.

## THE VINTAGE

The weather pattern of 2021 was determined by warmer than normal temps and long dry spells punctuated by short rains. Bud break occurred in early April, a few weeks ahead of schedule, and the vines stayed ahead of schedule from there on out. Mixed rains and heat spikes in June decreased yields, while July and August stayed warm and dry. Early September introduced a change in temperature pattern that brought balance to the vintage. Low night-time temperatures preserved the fragile acidity of the grapes, and cool mornings allowed the sugars to rise slowly while flavors developed. Picking commenced on September 10th and concluded October 1. The 2021 wines taste dynamic and interesting already, a true reflection of the year.

## TECHNICAL NOTES

Appellation:	Dundee Hills
Vineyard Estate:	Sisters
Vineyard Certification:	Organic
Fermentation & Aging:	Steel tank, full native malo, 11 months sur lies
Production in Cases:	503
Bottling Date:	September 2022
pH:	3.43
Total Acidity:	5 g/L
Alcohol % by Volume	12.61

## AVERAGE TEMPERATURES & RAINFALL

