



2018 The Eyrie Vineyards PINOT NOIR ROLAND GREEN



THE VITICULTURE

Elevation: 540'–720' Planted: 1988–present Acres: 5.1

Named for David Lett’s father Roland Green Lett, the 5 acres of Pinot here were planted in 1988 to Pommard and Wadenswil clones. This direct south-facing vineyard provides wines of great texture, depth and finesse from a nearly perfect site. 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

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

| | |
|-------------------------|---|
| Appellation: | Dundee Hills |
| Vineyard Certification: | Organic |
| Estate Vineyard Site: | Roland Green |
| Fermentation & Aging: | Native yeast, 11 hL open top fermenter, hand punched 2x day, full native malo, aged 17 months |
| Production in Cases: | 193 |
| Bottling Date: | March 2020 |
| pH: | 3.69 |
| Total Acidity: | 5.3 g/L |
| Alcohol % by Volume | 15 |

AVERAGE TEMPERATURES & RAINFALL

