



# 2018 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

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:	Sisters
Fermentation & Aging:	Native yeast, 11 hL open top fermenter, hand punched 2x day, full native malo, aged 17 months
Production in Cases:	511
Bottling Date:	March 2020
pH:	3.73
Total Acidity:	5.2 g/L
Alcohol % by Volume	14.5

## AVERAGE TEMPERATURES & RAINFALL

