



# 2019 The Eyrie Vineyards CHASSELAS DORÉ



## THE WINE

Chasselas Doré is an old grape variety born in the Jura and Alps mountain ranges of Switzerland. Fresh, tropical and savory, it is light on its feet while having a surprising amount of structure and body for a wine with just under 10% alcohol. Serve chilled, it will pair nicely with creamy cheeses, fresh veggies and spicy foods.

## THE VITICULTURE & VINIFICATION

This wine is made from 12 rows of organically grown, ungrafted vines in our Sisters Vineyard. The attentive vineyard practices we demand focus on rigorous training of the vines, minimal interference with the ecosystem, and on picking at the optimal time. Insecticides, herbicides, and systemic chemicals are never used in the vineyards. In the winery, we refrain from unnecessarily manipulating the wines during their fermentation and maturation, allowing them to reflect the vintage. The 2019 vintage aged 12 months on lees. Due to full natural malolactic fermentation, the wine is crisp and focused with plenty of richness to carry the low alcohol level natural to the grape.

## THE VINTAGE

2019 was perhaps the most “Burgundian” growing season we have yet had. 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 summer.

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.

2019 is remarkable for another reason. This vintage was our 50th pick, and our 55th year growing grapes. On September 24th, 1970, with the help of friends, my parents picked their very first harvest. We started our pick in 2019 on September 24th as well, a fitting call-back on which to enter our 6th decade of winemaking.

## TECHNICAL NOTES

Appellation:	Dundee Hills
Vineyard certification:	Organic
Estate vineyard site:	Sisters
Fermentation:	Steel tank, full malo, sur-les
Production in cases:	181
Bottling date:	September 2020
pH:	3.44
Total acidity:	4.8 g/L
Alcohol % by volume	9.6

## AVERAGE TEMPERATURES & RAINFALL

