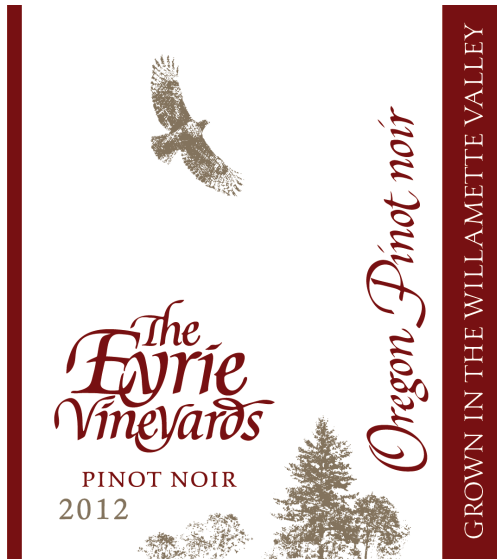


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2012 EYRIE VINEYARDS PINOT NOIR WILLAMETTE VALLEY



THE WINE

In typical Eyrie style, this Pinot noir is an embodiment of the vintage, offering 2012's richness while also taking advantage of its lively acidity. The layers of dark fruit notes combined with the earthy spice of this lush wine make it difficult to resist drinking now.

THE VITICULTURE & VINIFICATION

For the first time since 1993, the Willamette Valley cuvée combines Pinot from Eyrie's estate vineyards with a small fraction from other organically-managed, old-vine sites. It is a blend of 84% estate grown Pinot, and 16% from the Cattrall Brothers, Pearl, and Bishop Creek Vineyards. The desire to stay true to place and limit our impact on nature educates Eyrie's viticulture and wine-making practices. 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. Eyrie's attentive vineyard practices focus on rigorous training of the vines and on picking at the optimal time. Once our Pinot noir is picked by hand, it is crushed and put into small one-ton fermenters to undergo native, low temperature primary fermentation. Several fermenters are 100% whole cluster and contribute about 5% of the final blend.

TECHNICAL NOTES

PRODUCTION IN CASES	1,996
BOTTLING DATE	April, 2014
APPELLATION	Willamette Valley, OR
ESTATE VINEYARD SOURCE	The Eyrie, Sisters, Rolling Green, Daphne and Outcrop Vineyards
pH	3.58
TOTAL ACIDITY	6.6 g/L
ALCOHOL % BY VOLUME	13.5
SUGGESTED RETAIL PRICE	\$35.00

THE VINTAGE

The 2012 vintage was rather unusual in Oregon history, more like 1981 than any recent vintage. Spring was a bit warmer and wetter than average, however, by the crucial June flowering period temperatures had dropped. Bloom was delayed and first flowers appeared almost 2 weeks later than 2011. A late June rain interfered with the fertility of the flowers, and as a result yields reduced drastically below normal. July through August were extremely dry, offset by lower than normal temperatures. Harvest began perfectly on time on October 5, and lasted 12 days. The combination of dry, sunny, and cool conditions led to relatively dense extract and tannins. We picked with an especially keen regard for high natural acidity. As was our hope, the vintage's level of textural richness compliments the austerity and the wines have very good natural balance.

Mean Daily Temp. 2012 vs. 70 Year Average

