To Order:
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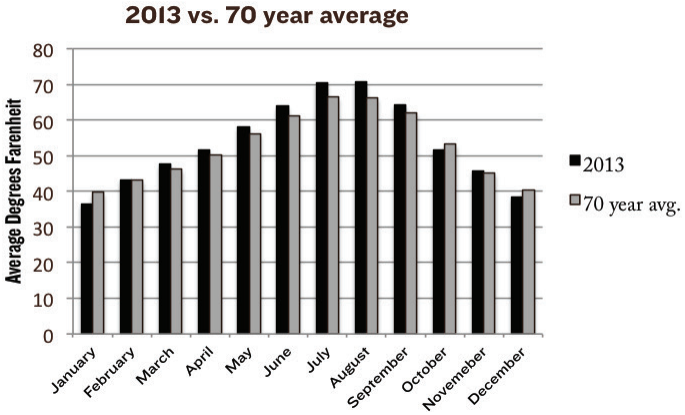
2013 EYRIE VINEYARDS
CHARDONNAY ORIGINAL VINES

TECHNICAL NOTES

PRODUCTION IN CASES	*127*
BOTTLING DATE	*9/9/14*
APPELLATION	*Dundee Hills*
pH	*3.4*
TOTAL ACIDITY	*5.8*
ALCOHOL % BY VOLUME	*13.17*
SUGGESTED RETAIL PRICE	*$60.00*

AVERAGE TEMPERATURE



THE WINE

The Chardonnay Original Vines is a barrel selection. Since each barrel ferments with its own yeast and ages at its own rate, each barrel becomes very distinct. Before bottling, Jason tastes each barrel. Those barrels which speak to the longest aging potential become the Original Vines Reserve.

THE VITICULTURE & VINIFICATION

Certified organic. The oldest vines in the Willamette Valley are among the last surviving remnants of the Draper field selection, a French import from the 1930s now extinct outside of our region. Vines are non-irrigated and no herbicides, systemic chemicals or insecticides have ever been used in the vineyards. Upon harvest, the grapes from these venerable vines are gently destemmed, crushed and pressed in slow cycles. The wine ferments in mostly neutral French oak barrels and ages in our cool cellar for one year on the lees.

THE VINTAGE

In true Oregon style, the 2013 vintage in the Willamette Valley was dynamic. Consistently warm temperatures throughout spring and summer seemed to be pushing us towards an early harvest. However, late August and September brought a pattern of high morning clouds that slowed sugar accumulation and let the flavors catch up. In spite of rains, in late September harvest commenced and finished at normal dates. The 2013 wines have both the bright acidity of a cool year and ripe fruit overtones of a warm year. The result is an attractive and energetic balance.