



2014 The Eyrie Vineyards CHARDONNAY ORIGINAL VINES



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. With a creamy nose, blood orange and crème brûlée on the palate, the 2014 vintage is well-balanced with an elegant, long finish.

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

Globally, 2014 was one of the hottest years of the last century. Oregon followed this trend towards warmer temperatures. Fortunately rainfall was above normal in the spring and fall, so vines didn't experience drought stress. Summer temperatures were consistently warm, but without any days of extreme heat.

Picking commenced on September 23rd, making it our third earliest harvest ever. Ripeness was a fast-moving target. We had to pick quickly in order to preserve the natural acidity of the grapes. A year like 2014 offers easy fruit aromas and flavors. The wines have the density and opulence to reflect the vintage but kept their poise in the process.

TECHNICAL NOTES

Fermentation:	Neutral oak
Production in cases:	86
Bottling date:	August, 2015
Appellation:	Dundee Hills, Oregon
pH:	3.29
Total acidity:	5.1 g/L
Residual sugar	0.0
Alcohol % by volume	13.21
Suggested retail price	\$60.00

AVERAGE TEMPERATURES & RAINFALL

