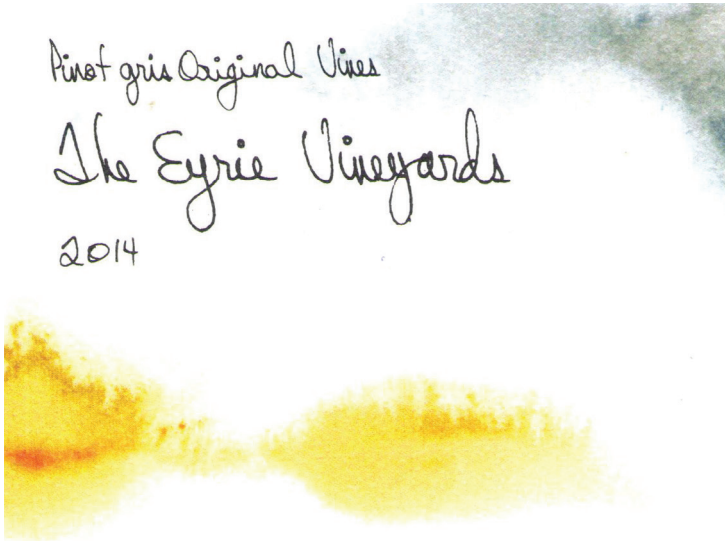


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 503.472.6315
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2014 EYRIE VINEYARDS PINOT GRIS “ORIGINAL VINES”



THE WINE

This 2014 Eyrie Vineyards Pinot gris Original Vines presents the character of the grape varietal and the vintage as vividly as possible—by working as minimally as possible. Freshness, depth, and vitality are the goal here. The grapes come from the first Pinot gris vines planted in the New World, and we’ve given special attention in order to pay homage to these old vines.

VITICULTURE AND WINEMAKING

The desire to stay true to place and to limit our impact on nature educates all of Eyrie’s viticulture and winemaking practices.

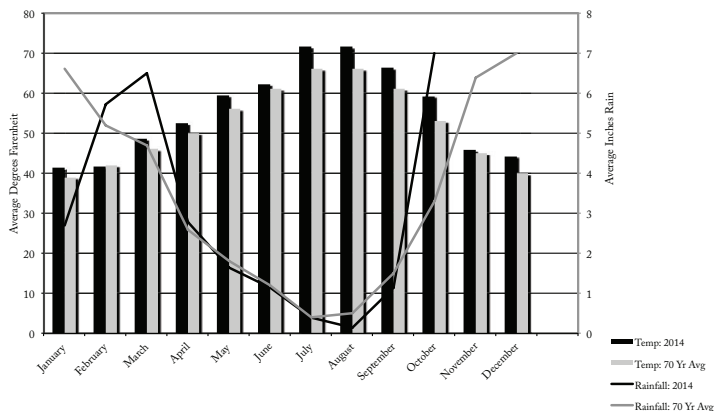
Insecticides, herbicides, or systemic chemicals have never been used in the vineyards. Today we are not just practicing organic, but certified organic.

Like all of our smaller fermentations, the wine was transformed from the juice by wild yeasts. Aged in specially made drums, the wine was bottled without sulfur. In addition, we chose to retain the natural crystals that form in the bottle when it is chilled. These crystals and the lack of sulfur are part of the natural expression of the grapes that came into the winery, and help support the ageability of the wine.

TECHNICAL NOTES

PRODUCTION IN CASES	377
BOTTLING DATE	April 28, 2015
APPELLATION	Dundee Hills, Oregon
VINEYARD SOURCE	The Eyrie Vineyards
PH	3.63
TOTAL ACIDITY	6.0 g/L
ALCOHOL % BY VOLUME	14
SUGGESTED RETAIL PRICE	\$41.00

Average Dundee Temp and Rainfall, 2014 vs. 70 Year Average



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 secret is picking early enough to preserve the natural acidity and prevent over-ripeness. The wines have the density and opulence to reflect the vintage but kept their poise in the process.