



2015 The Eyrie Vineyards CHARDONNAY ESTATE



THE WINE

The Chardonnay estate 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. This estate, on the other hand, is blended from those barrels which offer the most immediate pleasure.

THE VITICULTURE & VINIFICATION

Certified organic. The oldest vines in the Willamette Valley are also among the last surviving vines of the Draper selection, a French import from the 1930s now extinct outside of our region. Picked by hand, the grapes were pressed in a combination of antique basket press and Champagne cycle press. Juice was run to neutral French oak barrels on the lees for 11 months without stirring, and bottled with a light filtration.

THE VINTAGE

2015 was the warmest year in Oregon since record keeping started more than a century ago. Spring brought one of the earliest blooms and the rare, consistently dry conditions meant that every flower had a much better chance than usual to develop into a berry. A cooling trend in September ensured optimal fruit quality as the vines coasted to perfect ripeness. Harvest started three weeks earlier than we normally expect, but the balance of the wines has been on-point nonetheless.

TECHNICAL NOTES

Fermentation:	Neutral oak
Production in cases:	348
Bottling date:	August, 2016
Appellation:	Dundee Hills, Oregon
pH:	3.33
Total acidity:	5.6 g/L
Residual sugar	0.0
Alcohol % by volume	13.77
Suggested retail price	\$27.00

AVERAGE TEMPERATURES & RAINFALL

