



# 2015 The Eyrie Vineyards CHASSELAS DORÉ



## THE WINE

Chasselas Doré is an old grape variety born in the Jura and Alps mountain ranges of Switzerland. Fresh, tropical and savory, it is light on its feet while having a surprising amount of structure and body for a wine with just 10% alcohol. Serve chilled, it will pair nicely with creamy cheeses, fresh veggies and spicy foods.

## THE VITICULTURE & VINIFICATION

This wine is made from two rows of organically grown, ungrafted vines in our Sisters Vineyard. The attentive vineyard practices we demand focus on rigorous training of the vines, minimal interference with the ecosystem, and on picking at the optimal time. 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.

## 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:	Steel tank
Production in cases:	84
Bottling date:	March, 2016
Appellation:	Dundee Hills
pH:	3.45
Total acidity:	5.3
Alcohol % by volume	9.4
Suggested retail price	\$27.00

## AVERAGE TEMPERATURES & RAINFALL

