



# 2015 The Eyrie Vineyards PINOT BLANC DUNDEE HILLS



## THE WINE

Rich, full tropical fruit with lightly creamy mouth feel. A hint of nuttiness plays on the palate with a clean, naturalistic finish.

## THE VITICULTURE & VINIFICATION

The desire to stay true to place and limit our impact on nature educates Eyrie's viticulture and winemaking practices. In the winery, we refrain from unnecessarily manipulating the wines during their fermentation and maturation, allowing them to reflect the vintage.

When Alsatian clones of Pinot blanc became available in Oregon, a small test plot was planted in Eyrie's Sisters Vineyard. The block was doubled in the late 1990s. In addition we now purchase fruit from old family friends who own the neighboring Tukwilla Vineyard. The crop is picked by hand, destemmed, pressed, and run to small stainless steel tanks to ferment and age. We take a slow approach; our Pinot blanc ages 3-4 times longer than most commercial versions before bottling.

## 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. The summer heat was luckily offset by a cooling trend in September. The result was optimal fruit quality as the vines coasted to perfect ripeness. Harvest started three weeks earlier than we normally expect, but the wines have been perfectly balanced nonetheless.

## TECHNICAL NOTES

Average Vine Age:	21 years
Organics:	76% Certified, 24% Uncertified
Fermentation:	Stainless
Aging:	Sur Lies, 11 months
Production in cases:	1049
Appellation:	Dundee Hills, Oregon
pH:	3.49
Total acidity:	5.1
Alcohol % by volume	12.9
Suggested retail price	\$23.00

## AVERAGE TEMPERATURES & RAINFALL

