



2015 The Eyrie Vineyards PINOT GRIS DUNDEE HILLS



THE WINE

The 2015 Pinot gris presents concentrated aromatics of pear, citrus, and spring greens. The palate unfolds a spectrum of pome fruits and crushed fennel. The racy natural acidity is complemented by a texture that is round while still being dry and light. Refreshing, direct, with the focused acidity and lingering finish that define Eyrie Pinot gris.

THE VITICULTURE & VINIFICATION

Eyrie pioneered the variety in the New World and the New World's oldest vines contribute to this cuvée. For the 2015 vintage, we incorporated some fruit from an adjoining vineyard farmed by longtime friends, which is roughly the same age and is farmed with the same organic standards as Eyrie's certified vineyards.

We take a slow approach—our Pinot gris ages 3-4 times longer than most commercial versions, on its natural yeast lies and in the company of full maloactic. The result is textural suppleness to complement the acidity, and a surprising ability to age. (Recent tastings of 1977, 1983, 1989, and 1991 all showed continue to show amazing freshness.)

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:	27 years
Vineyard Certification:	Organic
Fermentation:	Stainless
Aging:	Sur Lies, 11 months
Production in cases:	4020
Appellation:	Dundee Hills, Oregon
pH:	3.45
Total acidity:	5.2
Alcohol % by volume	14.0
Suggested retail price	\$20.50

AVERAGE TEMPERATURES & RAINFALL

