



# 2015 The Eyrie Vineyards PINOT GRIS ORIGINAL VINES



## THE WINE

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. The wine is light gold in color, with crunchy apple and a touch of asian spice coming through on the front palate. A creamy mid-palate and a polished finish complete the experience.

## THE VITICULTURE & VINIFICATION

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 stainless steel barrels, 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. In spite of its natural wine attributes, the flavors are extremely precise and focused and will give pleasure for many years to come.

## 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:	Stainless Steel
Production in cases:	557
Bottling date:	May, 2016
Appellation:	Dundee Hills, Oregon
pH:	3.48
Total acidity:	5.6 g/L
Alcohol % by volume	13.13
Suggested retail price	\$41.00

## AVERAGE TEMPERATURES & RAINFALL

