



2015 TROUSSEAU



THE WINE

Continuing our legacy of innovation, Eyrie Vineyards is proud to introduce the first release of Trousseau from the Willamette Valley, Oregon!

The bright yellow, red and purple clusters produce a vibrantly colored wine. On the nose, there are distinct berry notes with a hint of baking spices. All of this continues on the palate with rich, crisp fruit and nice acid balance, and then light tannin on the finish. The 2015 Trousseau noir is young and fresh, yet also looks promising for aging.

THE VITICULTURE & VINIFICATION

Trousseau is an ancient variety, originating in France's Jura region and centered in the hillside village of Montingy-les-Arsures. In 2012, inspired by these wines, Jason Lett planted the Willamette Valley's first Trousseau.

Our Trousseau is made from estate-grown, certified-organic grapes and transformed to juice by wild yeast. We strive to make a Trousseau that's the truest expression of the fruit. That's why we've chosen to not fine or filter this wine. Likewise, no sulfur is added during 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. 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

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| Aged: | Neutral oak |
| Production in cases: | 336 |
| Bottling date: | May, 2016 |
| Appellation: | Dundee Hills, Oregon |
| pH: | 3.83 |
| Total acidity: | 5.4 g/L |
| Residual sugar | 0.0 |
| Alcohol % by volume | 11.93 |
| Suggested retail price | \$40.00 |

AVERAGE TEMPERATURES & RAINFALL

