



2016 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. It ages 6 months on lees. In spite of full natural malolactic fermentation, the wine is crisp.

THE VINTAGE

2016 started off with a warm, wet March, and continued with warmer than average temperatures throughout the spring and summer. Fortunately, the extra water early in the year prevented the vines from experiencing drought stress in the summer. As we coasted through a warm summer, we prepared for a harvest more than a month ahead of what we'd consider normal. In September, just as harvest started, moderate temperatures moved in. With cooler weather, fruit ripened at a leisurely pace. This provided winemakers an unhurried opportunity to choose their fruit for perfect ripeness.

TECHNICAL NOTES

Fermentation:	Steel tank
Production in cases:	52
Bottling date:	March, 2017
Appellation:	Dundee Hills
pH:	3.41
Total acidity:	5.6
Alcohol % by volume	10.69
Suggested retail price	\$27.00

AVERAGE TEMPERATURES & RAINFALL

