



THE EYRIE VINEYARDS

DUNDEE HILLS PINOT BLANC 2014

Appellation: Dundee Hills; Willamette Valley; Oregon; USA

Winemaker: Jason Lett
Closure: Diam
Alcohol: 12.5%



Vineyard

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, and for the 2014 vintage, we purchased fruit from our old family friends who own the neighboring Tukwilla Vineyard.

Tasting Notes

In keeping with our hands-on viticultural practices and our hands-off winemaking style, this wine displays rich and broadly complex varietal aroma, clean and crisp flavors, and soft but bright texture. Common to warm years, this is a fruit-forward vintage.

Vintage

Globally, 2014 was one of the hottest years of the last century. Oregon followed this trend towards warmer temperatures. Fortunately rainfall was above normal in the spring and fall, so vines didn't experience drought stress. Summer temperatures were consistently warm, but without any days of extreme heat.

Picking commenced on September 23rd, making it our third earliest harvest ever. Ripeness was a fast-moving target. We had to pick quickly in order to preserve the natural acidity of the grapes. A year like 2014 offers easy fruit aromas and flavors. The wines have the density and opulence to reflect the vintage but kept their poise in the process.

Winemaking

Certified organic: 56%. Organic/Non-Certified, Organically Farmed: 44%.

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.

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.

