



THE EYRIE VINEYARDS

WILLAMETTE VALLEY PINOT NOIR 2014

Appellation: Dundee Hills; Willamette Valley; Oregon; USA

Winemaker: Jason Lett
Closure: Diam
Alcohol: 13.5%

Vineyard

The Willamette Valley cuvée combines Pinot from Eyrie's estate vineyard with fruit from other organically-managed, older-vine sites. It is a blend of 65% estate grown Pinot, with 15% Cattrall Brothers, 12% Bishop Creek, and 8% Tukwilla Vineyards.

Tasting Notes

The overall impression of the wine is freshness and balance in spite of the warm vintage. On the nose, savory red raspberry and blueberry combine with a truffled earthiness and floral spice. On the palate, crushed strawberry, violets, and sweet cherry pay homage to the riper year while briar, and porcini notes bring complexity. Texture is defined by soft but present tannins that rise through the midpalate to create a sueded texture. The tannins are enhanced by firm acidity on the finish.

Vintage

Globally, 2014 was one of the warmest of the last 100 years. Oregon followed this trend toward elevated temperatures. Fortunately, rainfall was above normal in the spring and fall, so the vines didn't experience drought stress. Summer temperatures were consistently warm, but without any spikes of extreme heat.

Picking commenced on September 18th, making it our third earliest harvest ever. Ripeness was a fast-moving target. We had to pick quickly to preserve the natural acidity of the grapes.

Winemaking

Picked by hand, our Pinot noir is destemmed and put into a variety of fermenters, from small one-ton bins to a 5 ton wooden cuve, to undergo native primary fermentation. Two fermenters were 100% whole cluster and contributed 4.1% of the final blend.

Our barrels are mostly neutral—for this vintage, 78% were over 5 years old and only 6% were new. Having undergone native malolactic fermentation, in barrel for 12 months, the 2014 Pinot noir was blended and bottled after 16 months and sealed under DIAM cork.

