



# 2016 The Eyrie Vineyards PINOT GRIS DUNDEE HILLS



## THE WINE

This vintage is highly aromatic, with dense layers of lime, pea shoots, and white strawberry, finishing with a spicy uplift. The texture is round and full. The forepalate is dominated by ripe lychee and passionfruit that hint at sweetness – although the wine is absolutely dry. Flavors of dried sea grass, kiwi, and currants fill out the rich and very long finish. Complex, precise, and substantial, this latest release from Eyrie continues to define the best of Oregon Pinot gris.

## THE VITICULTURE & VINIFICATION

Eyrie pioneered the variety in the New World and the New World’s oldest vines contribute to this cuvée. For the 2016 vintage, we incorporated some fruit from an adjoining vineyard farmed by longtime friends, which is roughly the same age and is farmed with the same organic standards as Eyrie’s certified vineyards.

We take a slow approach—our Pinot gris ages 3-4 times longer than most commercial versions, on its natural yeast lees and in the company of full malolactic. The result is textural suppleness to complement the acidity, and a surprising ability to age. (Recent tastings of 1977, 1983, 1989, and 1991 all continue to show amazing freshness.)

## 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

Average Vine Age:	28 years
Vineyard Certification:	Organic
Fermentation:	Stainless
Aging:	Sur Lies, 11 months
Production in cases:	3,500
Appellation:	Dundee Hills, Oregon
pH:	3.44
Total acidity:	5.2 g/L
Alcohol % by volume	13.4
Suggested retail price	\$20.50

## AVERAGE TEMPERATURES & RAINFALL

