



2017 The Eyrie Vineyards CHARDONNAY ESTATE



THE WINE

The 2017 vintage marks the second year that Eyrie Chardonnay includes both the Draper selection from our Original Vines, but also heritage clone planted at Sisters Vineyard in the Dundee Hills.

DIVERSITY Two clones, one *selection massale*, and a five-decade span of vine ages contribute to a diverse and complex expression of Chardonnay.



92.1% DRAPER SELECTION - 52 YEAR OLD VINES, ORIGINAL VINEYARD

This is a massale selection made by David Lett in 1964 from old vines in California. Clusters and vines show a range of shapes and berry sizes.



5.2% WENTE CLONE - 4 YEAR OLD VINES, SISTERS VINEYARD

Wente is related to the same 1880 importation from France that sired the Draper selection. Wente is typified by open clusters with “hens and chicks” berry sizes.



2.7% STERLING CLONE - 4 YEAR OLD VINES, SISTERS VINEYARD

Sterling is another heritage clone originating from a California vineyard near the site of the Draper Selection. Intensely aromatic, with compact cluster and even berry sizes.

THE VITICULTURE & VINIFICATION Both estate vineyard sites are 100% certified organic and picked by hand. The grapes were pressed in a combination of antique basket press and Champagne cycle press. Juice was run to neutral French oak barrels, fermented with indigenous yeasts, aged on the lees for 11 months without stirring, and bottled with a light filtration.

THE VINTAGE

Record breaking precipitation fell in February followed by heavier than normal rain through the spring. The summer was dry and quite warm; fortunately, our deeply rooted vines weathered it well, drawing on the spring rains soaked deep in the soil. Of some worry was late-summer smoke from forest fires in the Columbia Gorge many miles away, but a burst of rain two weeks before harvest washed the vines and refreshed them - and put out the fires in the Gorge. At the end of September, harvest began as moderate temperatures moved in. This vintage was closest to “normal” of the last five years, starting just before our historical average of October 5.

TECHNICAL NOTES

Fermentation:	Neutral oak
Production in cases:	625
Bottling date:	September 2018
Appellation:	Dundee Hills (100% Estate)
pH:	3.41
Total acidity:	5.3 g/L
Residual sugar	0.0
Alcohol % by volume	12.71
Suggested retail price	\$27.00

AVERAGE TEMPERATURES & RAINFALL

