



2016 TROUSSEAU



THE WINE

Eyrie's Jason Lett and crew planted the Willamette Valley's first Trousseau noir in 2012. The vividly red wine has aromas of dark berries, loam, and baking spices. Acidity and smoothness are perfectly balanced on the palate, with evolving flavors of herbs and fruits such as blackberry, pomegranate, and rhubarb. Light tannins combine with a precise, long finish to suggest promising ageability.

THE VITICULTURE & VINIFICATION

Trousseau is an ancient variety, originating in France's Jura region and centered in the hillside village of Montigny-les-Arsures. In 2012, inspired by these wines, Jason Lett planted the Willamette Valley's first Trousseau.

Our Trousseau is made from estate-grown, certified-organic grapes and transformed to juice by wild yeast. We strive to make a Trousseau that's the truest expression of the fruit. That's why we've chosen to not fine or filter this wine. Likewise, no sulfur is added during bottling.

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

Aged:	Neutral oak
Production in cases:	550
Bottling date:	May, 2016
Appellation:	Dundee Hills, Oregon
pH:	3.72
Total acidity:	5.4 g/L
Residual sugar	0.0
Alcohol % by volume	12.62
Suggested retail price	\$35.00

AVERAGE TEMPERATURES & RAINFALL

