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2013 EYRIE VINEYARDS PINOT BLANC DUNDEE HILLS

THE VINTAGE

In true Oregon style, the 2013 vintage in the Willamette Valley was dynamic. Consistently warm temperatures throughout spring and summer seemed to be pushing us towards an early harvest. However, late August and September brought a pattern of high morning clouds that slowed sugar accumulation and let the flavors catch up. In spite of rains in late September harvest commenced and finished at normal dates. The 2013 wines have both the bright acidity of a cool year and ripe fruit overtones of a warm year. The result is an attractive and energetic balance.

THE VITICULTURE & VINIFICATION

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.

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 2013 vintage, we purchased fruit from our old family friends who own the neighboring Tukwilla Vineyard. 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.

THE WINE

The 2013 Pinot blanc is ferrous and bright, with notes of green fruit, white rose and just a hint of effervescence. Mineral-driven, with lightly layered aromas and a refreshing palate, this wine will pair lovingly with many foods.

TECHNICAL NOTES

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| FERMENTATION | <i>Small stainless steel tank</i> |
| PRODUCTION IN CASES | <i>630</i> |
| BOTTLING DATE | <i>September, 2014</i> |
| APPELLATION | <i>Dundee Hills, Oregon</i> |
| ESTATE VINEYARD SOURCE | <i>Sisters Vineyard</i> |
| pH | <i>3.5</i> |
| TOTAL ACIDITY | <i>5.1 grams per liter</i> |
| ALCOHOL % BY VOLUME | <i>12.5</i> |

FROM THE PRESS

"Crisp and distinctive, with a strong mineral streak, this full-flavored Pinot Blanc has a range of fruit flavors, centered upon apple and pear, but also touching on blood orange and a suggestion of celery as well. Low in alcohol, but high in flavor." (91 pts.)

(on 2012 vintage)



"Sleek and appealing, with hints of apricot and tomato leaf. The pear and citrus flavors drive through the refined finish. Drink now through 2016."

(on 2012 vintage)

PAUL GREGUTT
Wine Enthusiast
August, 2014

HARVEY STEIMAN
Wine Spectator
May, 2014