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## 2012 EYRIE VINEYARDS PINOT NOIR ORIGINAL VINES RESERVE

### THE WINE

Vibrant and dark in color, the Original Vines Reserve is impeccably balanced with a long lingering finish. Black pepper notes merge with a spectrum of red fruit, providing the perfect combination of spicy and sweet. This is the last bottling of the first Original Vines label artwork introduced in 2005. The wine will receive a second release in the spring with a fresh new label harmonizing with our other upcoming 2012 single vineyard releases.

### THE VITICULTURE & VINIFICATION

100% Certified organic. The desire to stay true to place and limit our impact on nature educates Eyrie's viticulture and winemaking practices. Insecticides, herbicides, and systemic chemicals have never been used in the vineyards. In the winery, we refrain from manipulating the wines during their fermentation and maturation, allowing them to reflect the vintage. All the grapes for this wine come exclusively from the original Eyrie Vineyard in the Dundee Hills. Eyrie's attentive vineyard practices focus on rigorous training of the vines and on picking at the optimal time.

The Pinot noir from the Original Eyrie Vineyard is fermented and barreled separately. Jason selects the barrels possessing the most promise and potential for ageability for this special cuvée. The 2012 vintage was aged roughly 18 months in neutral French oak barrels before bottling.

### THE VINTAGE

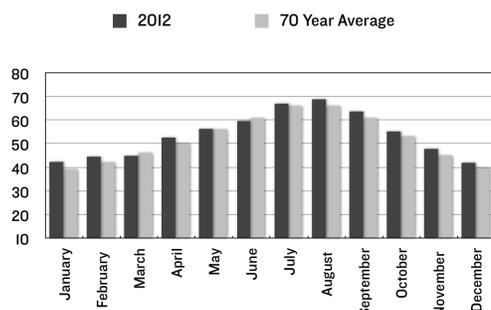
The 2012 vintage was unusual in Oregon history, more like 1981 than any recent vintage. Spring was warmer and wetter than average, however, by the crucial June flowering period temperatures had dropped. Bloom was delayed and first flowers appeared almost 2 weeks later than 2011.

A late June rain interfered with the fertility of the flowers, and as a result yields reduced drastically below normal. July through August were extremely dry, offset by lower than normal temperatures. Harvest began perfectly on time on October 5, and lasted 12 days.

The combination of dry, sunny, and cool conditions led to relatively dense extract and tannins. We picked with an especially keen regard for high natural acidity. As was our hope, the vintage's level of textural richness compliments the austerity and the wines have very good natural balance.



Mean Daily Temp. 2012 vs. 70 Year Average



### TECHNICAL NOTES

<b>PRODUCTION IN CASES</b>	497
<b>BOTTLING DATE</b>	May, 2014
<b>APELLATION</b>	Dundee Hills, Oregon
<b>ESTATE VINEYARD SOURCE</b>	The Eyrie Vineyard, planted 1965
<b>pH</b>	3.58
<b>TOTAL ACIDITY</b>	6.1
<b>ALCOHOL % BY VOLUME</b>	13.3
<b>SUGGESTED RETAIL PRICE</b>	\$80