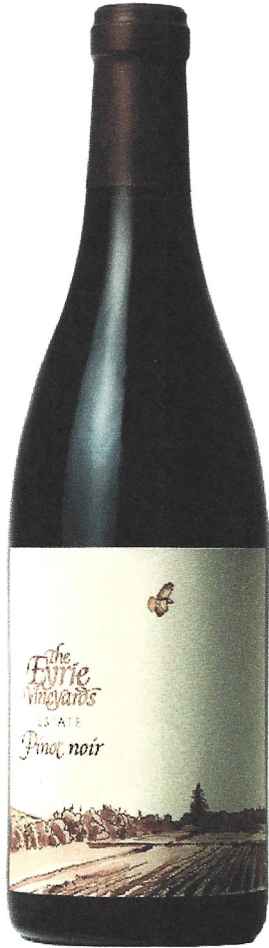




2021 The Eyrie Vineyards PINOT NOIR ESTATE



THE VITICULTURE & VINIFICATION

The Estate blend combines Pinot from Eyrie’s 5 certified-organic estate vineyards. Farming is certified organic, but Jason and his team take this only as a starting point. Viticulture at all of the Estate vineyards follows the precepts of regenerative no-till farming, with strict attention paid not just to the vines but to the healthy networks of soil organisms that support them. Not only does this approach avoid the need for artificial irrigation, it also nourishes the vines without the need for additional fertilizer, and captures atmospheric carbon.

Picked by hand, our Pinot noir is destemmed and put into a variety of fermenters, from small one-ton bins to a 5 ton wooden cuve, to undergo native primary fermentation.

Our barrels are mostly neutral—for this vintage, only 8% were new. Having undergone native malolactic fermentation and aged for 15 months, the 2021 Pinot noir was racked once without filtration, and then bottled and sealed under Diam cork.

THE VINTAGE

The weather pattern of 2021 was determined by warmer than normal temps and long dry spells punctuated by short rains. Bud break occurred in early April, a few weeks ahead of schedule, and the vines stayed ahead of schedule from there on out. Mixed rains and heat spikes in June decreased yields, while July and August stayed warm and dry. Early September introduced a change in temperature pattern that brought balance to the vintage. Low night-time temperatures preserved the fragile acidity of the grapes, and cool mornings allowed the sugars to rise slowly while flavors developed. Picking commenced on September 10th and concluded October 1. The 2021 wines taste dynamic and interesting already, a true reflection of the year.

TECHNICAL NOTES

Appellation:	Dundee Hills
Vineyard Certification:	Organic
Estate Vineyard Sites:	Sisters, Outcrop, Roland Green The Eyrie and Daphne
Fermentation & Aging:	Native yeast, 11 hL open top fermenter, hand punched 2x day, full native malo, aged 15 months
Production in Cases:	2048
Bottling Date:	January 2023
pH:	3.82
Total Acidity:	4.8 g/L
Alcohol % by Volume	13.62

AVERAGE TEMPERATURES & RAINFALL

