# 2022 The Eyrie Vineyards
# PINOT GRIS ESTATE

**CERTIFIED ORGANIC** Oregon Tilth Agriculture
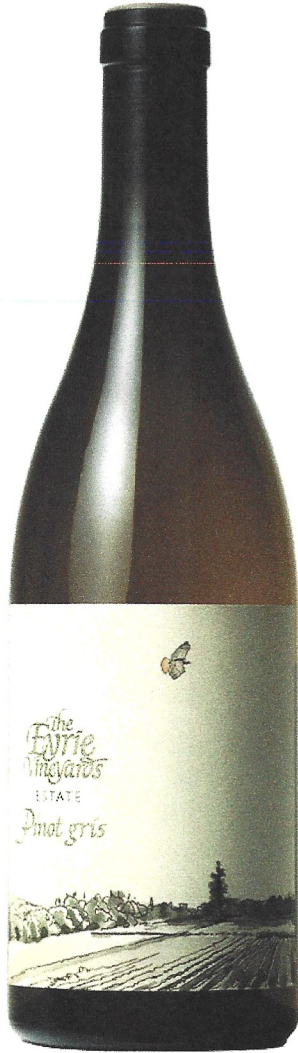
## THE VITICULTURE

Viticulture at all of the estate vineyards is certified organic. In addition we practice 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.

## THE VINIFICATION

Eyrie pioneered the variety in the New World and the New World's oldest vines contribute to this cuvée. We take a slow approach—our Pinot gris ages 3-4 times longer than most commercial versions, oin its natural yeast lees and in the company of full malolactic. The result is textural suppleness to complement the acidity, and a surprising ability to age. (Recent tastings of 1977, 1983, 1989, and 1991 all continue to show amazing freshness.)

## THE VINTAGE

Mother Nature has endless capacity to surprise, delight, and dismay. In 2022 we found new levels of awe for our estate, our vines, our people, and their incredible resilience. This year's weather was marked by major swings between heat and cold, wet and dry. Overall, the harvest was nicely paced and relatively relaxed in moderate, dry weather. We started the pick in earnest at The Eyrie on October 7th and finished just in time for the month's first rain on the 21st. First impressions of the 2022 wines offer bright fruit, crunchy acidity, and good concentration. Given the pendulum swings of the spring and summer, the calm confidence of this year's wines can best be attributed to the resourcefulness of both the vines and our wonderful crew.

## TECHNICAL NOTES

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| Appellation: | Dundee Hills |
| Vineyard Estates: | Sisters, The Eyrie, Roland Green and Daphne |
| Vineyard Certification: | Organic |
| Fermentation & Aging: | Steel tank, full native malo, 11 months sur lies |
| Production in Cases: | 2008 |
| Bottling Date: | August 2023 |
| pH: | 3.33 |
| Total Acidity: | 5.4 g/L |
| Alcohol % by Volume | 13.42 |

## AVERAGE TEMPERATURES & RAINFALL



Legend:
- Avg. Temp. (118 year avg.)
- Temp. 2021
- Avg. Rainfall (118 year avg.)
- Rainfall 2021