



THE EYRIE VINEYARDS PINOT GRIS 2014

Appellation: Dundee Hills; Willamette Valley; Oregon; USA

Winemaker: Jason Lett
Closure: Diam
Alcohol: 12.5%



Vineyard

Certified organic: 87%. Organic/Non-Certified Organically farmed: 13%.

Eyrie pioneered the variety in the New World and the New Worlds oldest vines contribute to this cuvée. For the 2014 vintage, we incorporated some fruit from an adjoining vineyard farmed by longtime friends, which is roughly the same age and is farmed with the same organic standards as Eyrie's certified vineyards.

About

In 1970, David Lett produced five cases of the first Pinot gris in the New World. Aware of its potential, Lett expanded his acreage of Pinot gris until it made up about half of Eyrie's production. Today, it is the most widely planted white variety in Oregon and the second most popular white wine in the States. Fermented and aged in stainless steel sur lees for up to one year, Eyrie Pinot gris goes through 100% natural malo-lactic fermentation.

Tasting Notes

The 2014 Pinot gris has complex aromas of fruit and stone mixed with honey. Enjoy rich, crisp and lively fruit in the mouth with a clean, lingering finish. This wine stands out for its balanced acid, long finish and the pure aromatics.

Vintage

Globally, 2014 was one of the warmest of the last 100 years. Oregon followed this trend toward elevated temperatures. Fortunately, rainfall was above normal in the spring and fall, so the vines didn't experience drought stress. Summer temperatures were consistently warm, but without any spikes of extreme heat.

Picking commenced on September 19th, making it our third earliest harvest ever. Ripeness was a fast-moving target. We had to pick quickly to preserve the natural acidity of the grapes. A year like 2014 offers easy fruit aromas and flavors; the secret is picking early enough to preserve the natural acidity and prevent over-ripeness. The wines have the density and opulence to reflect the vintage but kept their poise in the process.

Winemaking

We take a slow approach—our Pinot gris ages 3-4 times longer than most commercial versions, on its natural yeast lies and in the company of full maloactic. The result is textural suppleness to compliment the acidity, and a surprising ability to age.

