



THE EYRIE VINEYARDS

WILLAMETTE VALLEY PINOT NOIR 2015

Appellation: Dundee Hills; Willamette Valley; Oregon; USA

Winemaker: Jason Lett
Closure: Diam
Alcohol: 13.5%
Organic



Vineyard

The Willamette Valley cuvée combines Pinot from Eyrie's estate vineyard with fruit from other organically-managed, older-vine sites. It is a blend of 72% estate grown Pinot, with 10% Cattrall Brothers, 8% Thistle Vineyard, and 10% Tukwilla Vineyard - all of which are also organically certified or organic.

Tasting Notes

This is a bright red beauty with a subtle smokey aroma and deep, complex fruit notes. Taut and focused on the palate, a hint of red berry reminiscent of fresh strawberry jam is complicated with a lovely underlying spiciness and earth. With super-fine tannins and a satisfyingly long finish, this is a classic representation for the lover of ageworthy Pinot noir.

Vintage

2015 was the warmest year in Oregon since record keeping started more than a century ago. Spring brought one of the earliest blooms and the rare, consistently dry conditions meant that every flower had a much better chance than usual to develop into a berry. A cooling trend in September ensured optimal fruit quality as the vines coasted to perfect ripeness. Harvest started three weeks earlier than we normally expect, but the balance of the wines has been on-point nonetheless.

Winemaking

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. Two fermenters were 100% whole cluster and contributed 3.8% of the final blend.

Our barrels are mostly neutral—for this vintage, only 11% were new. Having undergone native malolactic fermentation, and aged for almost 2 years, the 2015 Pinot noir was blended and bottled after 23 months and sealed under DIAM cork.

Stats

Cooperage: Neutral French oak (11% new)
pH: 3.79
TA: 5.5 g/L
Bottled: September, 2017
Cases Produced: 3691

