2014 The Eyrie Vineyards
PINOT NOIR ORIGINAL VINES

THE WINE

Eyrie's Original Vines is sourced from the oldest Pinot noir vines in the Willamette Valley. With roots reaching deep down into the volcanic layers of the Dundee Hills, the resulting wine presents a broad sensory experience from woodsey on the nose to stone fruit on the palate—expressive yet lovely and elegant. The 2014 vintage was aged 18 months in French oak barrels before bottling.

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.

THE VINTAGE

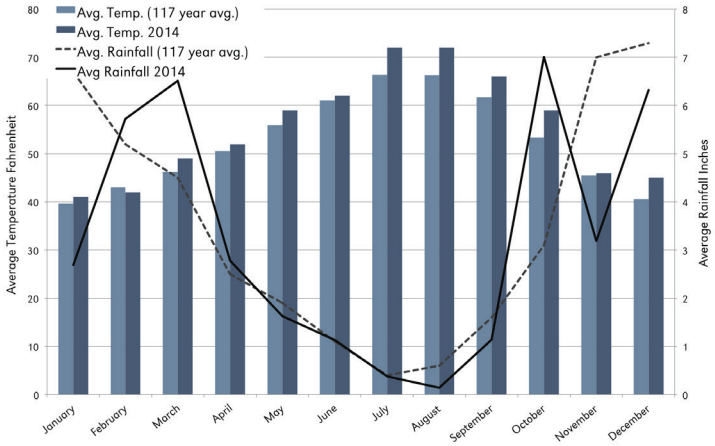
Globally, 2014 was one of the warmest of the last 100 years. Oregon followed this trend toward elevated temperatures. Fortunately, rainfall was above normal in the spring and fall, so the vines didn't experience drought stress. Summer temperatures were consistently warm, but without any spikes of extreme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

Picking commenced on September 18th, 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.

TECHNICAL NOTES

Fermentation:	Wild yeast, hand punched
Production in cases:	487
Bottling date:	March, 2015
Appellation:	Dundee Hills
pH:	3.77
Total acidity:	5.1
Alcohol % by volume	13.88
Suggested retail price	$80

AVERAGE TEMPERATURES



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