



2017 The Eyrie Vineyards ROSÉ OF PINOT NOIR

THE WINE

Not just another fruit bomb, the aromatics of this wine create an aromatic spectrum ranging from bright strawberries and pink grapefruit, to fresh turned loam and savory herbs. The palate is long and precise with a round, silky texture. The evolving finish compliments and echoes the primary fruit of the palate.

THE VITICULTURE & VINIFICATION

This wine is made from organically grown, ungrafted vines from dry-farmed vineyards in the Dundee and Eola Amity Hills. The attentive vineyard practices we demand focus on rigorous training of the vines, minimal interference with the ecosystem, and on picking at the optimal time. As the pick actually came in over different days throughout harvest, the tart-sweet pink juice was fermented in a wide variety of fermenters, from stainless steel to neutral barrels to a large open-topped oak tank made in Burgundy. The range of fermentations and the complexity of old vines and soils that contribute to this wine make it an exceptional example of Oregon rosé.

THE VINTAGE

Record breaking precipitation fell in February followed by heavier than normal rain through the spring. The summer was dry and quite warm; fortunately, our deeply rooted vines weathered it well, drawing on the spring rains soaked deep in the soil. Of some worry was late-summer smoke from forest fires in the Columbia Gorge many miles away, but a burst of rain two weeks before harvest washed the vines and refreshed them - and put out the fires in the Gorge. At the end of September, harvest began as moderate temperatures moved in. This vintage was closest to "normal" of the last five years, starting just before our historical average of October 5.



TECHNICAL NOTES

Fermentation:	Neutral oak & stainless steel
Production in cases:	643
Bottling date:	March, 2018
Appellation:	Willamette Valley
pH:	3.67
Total acidity:	4.6
Residual sugar	0.0
Alcohol % by volume	13.4
Suggested retail price	\$24.00

AVERAGE TEMPERATURES & RAINFALL

