



# 2016 The Eyrie Vineyards CHARDONNAY ORIGINAL VINES



## THE WINE

The Chardonnay Original Vines is a barrel selection. Since each barrel ferments with its own yeast and ages at its own rate, each barrel becomes very distinct. Before bottling, Jason tastes each barrel. Those barrels which speak to the longest aging potential become the Original Vines Reserve. Old vines give the wine a distinctly direct connection to the mineral underlayment of the soil. Firm acidity complements a richly textured mid-palate spiked with notes of flowers and sea grass.

## THE VITICULTURE & VINIFICATION

All Eyrie vines are certified organic. These oldest vines in the Willamette Valley are among the last surviving remnants of the Draper field selection, a French import from the 1930s now extinct outside of our region. Vines are non-irrigated and no herbicides, systemic chemicals or insecticides have ever been used in the vineyards. Upon harvest, the grapes from these venerable vines are gently destemmed, crushed and pressed in slow cycles. The wine ferments in mostly neutral French oak barrels and ages in our cool cellar for one year on the lees.

## THE VINTAGE

2016 started off with a warm, wet March, and continued with warmer than average temperatures throughout the spring and summer. Fortunately, the extra water early in the year prevented the vines from experiencing drought stress in the summer. As we coasted through a warm summer, we prepared for a harvest more than a month ahead of what we'd consider normal. In September, just as harvest started, moderate temperatures moved in. With cooler weather, fruit ripened at a leisurely pace. This provided winemakers an unhurried opportunity to choose their fruit for perfect ripeness.

## TECHNICAL NOTES

Fermentation:	Neutral oak
Production in cases:	150
Bottling date:	September, 2017
Appellation:	Dundee Hills, Oregon
pH:	3.41
Total acidity:	5.4 g/L
Residual sugar	0.0
Alcohol % by volume	12.75
Suggested retail price	\$60.00

## AVERAGE TEMPERATURES & RAINFALL

