



2020 The Eyrie Vineyards TRIFOLIUM ESTATE



THE VITICULTURE & VINIFICATION

Trifolium combines all three of the red varieties grown on Eyrie’s 5 certified-organic estate vineyards. Farming is certified organic, but Jason and his team take this only as a starting point. Viticulture at all of the Estate vineyards follows the precepts of regenerative no-till farming, with strict attention paid not just to the vines but to the healthy networks of soil organisms that support them. Not only does this approach avoid the need for artificial irrigation, it also nourishes the vines without the need for additional fertilizer, and captures atmospheric carbon.

Picked by hand, the Trifolium was destemmed and put into a variety of fermenters to undergo native primary fermentation. This unique blend is Pinot Meunier (8%), Trousseau (15%), and Pinot Noir (77%).

Our barrels are mostly neutral—for this vintage, only 17% were new. Having undergone native malolactic fermentation and aged for almost 2 years, the 2020 Trifolium was blended after 28 months, racked once without filtration, and then bottled and sealed under Diam cork.

THE VINTAGE

2020 started with mild winter and dry days into the spring. This was followed by a dry summer, with one exception: June. Mid-bloom rains had the consequence of hampering pollination in the vines, meaning each cluster had few berries. Our 2020 yields were a mere 39% of 2019. 2020 showed unusually cool average summer temperatures which combined with light crop, promised excellent quality. The density and concentration of this vintage are like nothing we’ve ever seen, putting even vintages like 1988 and 1998 to shame. Yet due to the cool summer, the natural acidity is as close to perfect as we could ever hope for, and alcohols are modest.

TECHNICAL NOTES

Appellation:	Dundee Hills
Vineyard Certification:	Organic
Estate Vineyard Sites:	Sisters, Outcrop, Roland Green The Eyrie and Daphne
Fermentation & Aging:	Native yeast, 11 hL open top fermenter, hand punched 2x day, full native malo, aged 28 months
Production in Cases:	2619
Bottling Date:	January 2023
pH:	3.66
Total Acidity:	5.5
Alcohol % by Volume	13.06

AVERAGE TEMPERATURES & RAINFALL

