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## 2011 EYRIE VINEYARDS CHARDONNAY RESERVE



### THE VINTAGE

The 2011 vintage will certainly be noted around the world as one of its most extraordinary. Here in Oregon, the harvest came a month later than normal. We commenced picking on October 23 in the Three Sisters Vineyard and finished with the Daphne Vineyard on November 2nd. There is something to be said about late vintages. Picking 100 days after flowering gives you a good wine; picking 125 days after flowering can give you a great one. The 2011 are dynamic, poised examples of what extra time on the vine can give.

### THE VITICULTURE & VINIFICATION

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 wines are gently destemmed, crushed and pressed in antique basket presses. The wine ferments in neutral French oak barrels in our naturally cool cellar for one year. All Eyrie Chardonnay comes exclusively from vines planted from 1965 through 1974.

### THE WINE

Harvested from the original Chardonnay vines, the fruit for this cuvée is pressed into 100% neutral oak barrels for both primary and secondary, malolactic fermentation. 12 of Eyrie's barrels currently in use were purchased in 1970. Meticulous barrel care enables us to use them for many, many years. Selecting only the best barrels from the lot, this wine tends toward a traditional style in which lively acidity dances with rich texture, fresh fruit, and a lingering finish.

### TECHNICAL NOTES

FERMENTATION	100% neutral oak barrels
PRODUCTION IN CASES	126
BOTTLING DATE	September, 2012
APPELLATION	Dundee Hills, Oregon
ESTATE VINEYARD SOURCE	The Eyrie Vineyard
pH	3.2
TOTAL ACIDITY	7.8 grams per liter
ALCOHOL % BY VOLUME	11.74
SUGGESTED RETAIL PRICE	\$45

### FROM THE PRESS

*“Sourced from David Lett’s two original (diametrically aligned) plantings, the Eyrie 2011 Chardonnay Original Vines Reserve – harvested in the two late October days following its “regular” counterpart – represents barrels selected for synergy and mutual support. The rest – typically 5–6 out of 18–20 – are blended off into the corresponding (far from!) “regular” bottling. By its analysis, this came in at the same 11.7% alcohol as its little sibling, although the stock label reads “12.5%.” Like the 2012 original vines Pinot Gris, it evinces a piquant nuttiness and positive vegetality of lentil sprout that reinforces a sense of energetic finishing ping. And like that sibling, it delivers diverse, invigorating as well as refreshing citric traits. There’s a bit more nutty piquancy and sense of grip here, though not quite the same degree of clarity and levity. Ideally one would want to follow the pair in tandem and see how they diverge, flourish, and compete for one’s attention.”*

DAVID SCHILDKNECHT  
Wine Advocate  
October, 2013