

## The Eyrie Vineyards Dundee Hills Sisters Pinot Noir 2017

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2017

**GRAPE** Pinot Noir

**GEOGRAPHY** New World

**COUNTRY** USA

**LARGER REGION** Oregon

**SMALLER REGION** Willamette Valley

**SUB REGION** Dundee Hills

### Rationale

Oregon's Willamette Valley – located in the Pacific Northwest of the USA – is one of the world's relatively youngest and most promising wine regions. The best examples are remarkably similar to their equivalents from Burgundy – a comparison that is no doubt crucial to their continued success. A classic Oregon Pinot has a deep red cherry color with aromas of black cherries, stewed strawberries, and earthy notes of forest floor, wild mushrooms, and the occasional fresh herbs.

The Willamette Valley became an AVA in 1984. Celebrating the diversity of terroir within the Valley, in 2002, a group of producers banded together to create six new AVAs within the Willamette Valley. As a result, the Dundee Hills, McMinnville, Eola-Amity Hills, Yamhill-Carlton District, Chehalem Mountains, and Ribbon Ridge sub-AVAs were established, and the Van Duzer Corridor was also granted official status in late-2018. The Dundee Hills were the first planted area, located in the northwest of the Willamette Valley, roughly equidistant from Salem and Portland. Pinots here are rich, complex wines with bright-red fruits, provocative spice, defined minerality, and balanced tannins.

The Eyrie Vineyards is one of the original historic wine estates in Oregon and founded by David and Diana Lett in 1966 in the Red Hills of Dundee. In 2005, Jason Lett took over from his father, and today, the five single-vineyard selections from Eyrie are determined by elevation, with Sisters being the lowest site. It's a gentle wine, with flowery highlights and pretty strawberry fruit. Deceptively, it flexes muscle and gains power in the mouth.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Light

**COLOR** Ruby

**RIM VARIATION** Ruby  
*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Medium

**TANNIN** Med+

**TEXTURE** Lean / Tart

**FINISH** Med+

**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Cherry / Red Tomato • Red Plum • Cranberry • Red / Sour Cherry • Strawberry  
*Condition: Fresh, Ripe*

**BLACK FRUIT** Black Raspberry • Black Cherry *Condition: Fresh*

**CITRUS FRUIT** Mandarin • Orange • Tangerine *Condition: Fresh, Raisinated / Dried Part: Peel / Zest*

**FLORAL** Potpourri • Hibiscus • Rose *Condition: Fresh, Dried*

**GREEN VEGETABLE** Dark Leafy Greens • Olive (Green) • Arugula • Caper

**OTHER VEGETABLE** Mushrooms (Brown) • Peppers (Red/Yellow) • Fennel / Anise • Tomato Leaf • Rhubarb

**HERBAL** Tea Leaf / Bergamot • Chervil • Oregano • Verbena • Chicory

**OTHER SPICES** Sassafras • Licorice (Red) • Chinese Five Spice • Green Peppercorn • Mustard / Seed

**ORGANIC EARTH** Forest Floor • Turned Dirt / Clay

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Blended Oak

**OXIDATION/NUTTINESS** Hazelnut • Pistachio • Cashew