

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 Not Europe

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