



Eyrie Vineyards

Rare Library Offer

When David Lett came to the Willamette Valley in 1965, he pioneered not only a new region but a return to a more balanced philosophy of farming. He established his vines without the herbicides, insecticides, or systemic chemicals that were the rule in the 1960s. Eyrie's visionary approach predated organic or biodynamic certification, and it represents a deep commitment to the vineyard as a harmonic ecosystem.

David also felt that the true potential of the region would never be established unless someone believed deeply enough in the wines to cellar them for a very long time. Even in the early days, when money was scarce, David would make sure to put aside a few cases for posterity.



He continued to do so throughout his career, eventually amassing a large collection that represented the history of Eyrie and the varieties it produces. Today the Eyrie library represents a piece of wine heritage that is unique in the world.

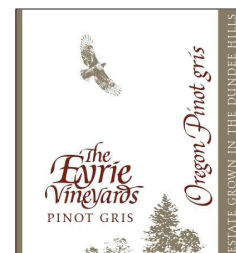
We offer this special collection of library wines directly from The Eyrie Vineyards cellars! Each bottle has gone through a

cellar certification process that excludes oxygen and allows for opening, tasting, reblending (with the same vintage), rebottling and recorking. This lengthy and meticulous process ensures that every bottle of library release is as David Lett would have intended it to be. ***Due to extremely limited quantities, all orders will be confirmed at the conclusion of this offer. All requests due back June 13th, 2016.***

The Wine List

Eyrie Pinot Gris Estate, Dundee Hills 1994 (6/750) - \$540

A highly regarded vintage with a short, dry, and warm harvest. Thinning was unnecessary, with vineyards having natural crop loads under two tons per acre by virtue of flower set. Some used the vintage as an opportunity to flex a little muscle with elevated alcohols and ripeness. We saw the challenge of the vintage as a chance to show the elegance that can be achieved in a warm vintage. Picked - 9/24 - 10/7, Brix - 23.2, PH - 3.35



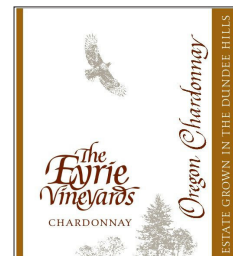
Eyrie Chardonnay Reserve, Willamette Valley 1987 (6/750) - \$1,375

Less than normal precipitation in April with average temperatures. May started off warm and was generally dry, giving the vines good growing conditions and inflorescence formation. June was warm and quite dry, offering superb bloom conditions. July was cooler than normal, but satisfactory. August was about the same, until the last week when temperatures rose into the 80's and 90's. September displayed almost perfect ripening temperatures and below-average rainfall. Picked - 10/10, Brix - 22.0, PH - 3.28

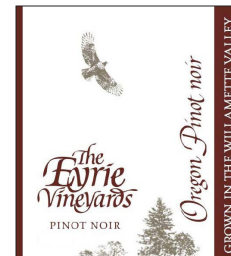


Eyrie Chardonnay Estate, Dundee Hills 1992 (6/750) - \$780

Prior to 2014 and 2015, this was the hottest year in Oregon's viticultural history. Harvest started on September 5, with this Chardonnay picked at the very end in late September. Fortunately the heat relented somewhat at the end of picking, allowing many producers to make wines of outstanding quality. In this year, as with any hot vintage, the challenge was to preserve the elegance of the fruit in a year with a shorter ripening span. Picked – 9/23, Brix – 21.4, PH – 3.37

**Eyrie Pinot Noir Estate, Willamette Valley 1989 (6/750) – \$1,149**

A warm late May and early June brought the vines into bloom early. About mid-June the rain came. Vines at lower elevations had mostly “set” while at higher elevations bloom was still in progress in the rain. This led of course to varying crop levels but, overall, the yields were low. Harvest began for us on the 20th of September, slightly earlier than usual, knowing this was a year where picking Pinot noir too late with the warm harvest conditions could rob them of finesse and delicacy. Picked – 9/23-9/29, Brix – 23.2, PH – 3.51

**Eyrie Pinot Noir Barrel Reserve, Willamette Valley 1986 (6/750) – \$1,599**

April was a beautiful mix of showers and sun. Warm, dry weather began in May and continued into June creating perfect bloom conditions. July was cooler, but August was hot with no rainfall. September temperatures were lower than normal with the entire month's rainfall coming in the last two weeks and causing some picking panic. We picked before and after the rains. Low brix prompted chapitalization in the winery to get sugars up to 22.0°. Aged 3 years in barrel.

Picked – 9/22, Brix 19.0, PH – 3.84

**Eyrie Pinot Noir Reserve, Willamette Valley 1985 (6/750) – \$1,800**

Less than normal April precipitation and rather cool on into early May. Late May warmed and was essentially dry. It rained the first week of June, and was warm and dry thereafter, creating excellent bloom conditions. July was warmer than usual, August perhaps a little cooler than usual, and drier. September and October finished both warmer drier than normal. Harvest was completed by Oct. 10th., finishing the day before the first rains of October.

Picked – 9/29, Brix 22.7, PH – 3.30

**Eyrie Pinot Noir South Block Reserve, Willamette Valley 1987 (6/750) – \$2,059**

Less than normal precipitation in April with average temperatures. May started off warm and was generally dry, giving the vines good growing conditions and inflorescence formation. June was warm and quite dry, offering superb bloom conditions. July was cooler than normal, but satisfactory. August was about the same, until the last week when temperatures rose into the 80's and 90's. September displayed almost perfect ripening temperatures and below-average rainfall.

Picked – 9/11, Brix 21.0, PH – 3.27

