



# airlie

## 2014 NUDGE – PORT STYLE

**Varietal:** Maréchal Foch

**Tasting Notes:**

A heartwarming wine named for my desire to “Nudge” myself and others into sharing life’s enjoyment. With flavors of dark plum, spice and caramel this fortified dessert wine should be enjoyed with your favorite people. Chocolate loves Nudge and the feeling is mutual. Curl up by the fire with a few of your close friends and share a glass of Nudge with your favorite chocolate confection.

Maréchal Foch (MAHR-shahl FOHSH) is named after the WWI Field Marshal Ferdinand Foch. An easy way to remember how to pronounce it is that Maréchal sounds like marshal spoken with flair and Foch rhymes with brioche or gauche.

**Winemaking Notes:**

In the true spirit of Nudge the grapes for this wine were picked by family and friends in mid-October. After a few days of cold soak the grapes were inoculated and fermentation continued normally until locally distilled grape spiritis were added to stop the fermentation retaining naturally occurring grape sugars to provide sweetness to the finished wine. The fermenter was pressed off and allowed to settle a few days before being racked to barrel. In September, the barrels were racked again and moved to a cooler room for aging. In keeping with a ruby-style port, the barrels were topped regularly and allowed to integrate slowly. In July 2016, we finally decided Nudge was ready for the bottle and the wine was racked to tank, filtered and bottled. Again, in the spirit of Nudge, we had to borrow a neighbor’s bottling line to get the job done. Thank you to Tom and Elliot.

**Harvest Notes:**

The 2012 vintage was filled with challenges and new ventures. A cooler than average spring and later bud break initially reminded us of 2010 and 2011. Fortunately, the cooler spring was followed by a summer that was enjoyable but condensed providing much better although not optimal ripening conditions in our micro-climate. Early on conditions all over the state appeared dire. However, this was offset by a very warm September and October. Conditions turned cooler with some rain in early October, but improved to one of the driest Octobers in many years.

Our vineyards and winery are LIVE certified sustainable and Salmon Safe. The vineyards are hand cultivated allowing us to respond to individual vine needs.

**Wine Information:**

**Alcohol:** 16.9%  
**pH:** 3.33  
**Titratable Acidity:** 8.1 g/L  
**Residual Sugar:** 91g/L  
**Malolactic:** no  
**Barrel Aging:** 4 years  
**Cooperage:** neutral French oak  
**Number of Cases:** 149 (500mL bottles)

**Harvest Information:**

**Appellation:** Willamette Valley  
**Vineyard Source:**  
Dunn Forest (Estate) planted 1983  
**Harvest Date:** October 14<sup>th</sup>  
**Harvest Sugar:** 21.6° Brix  
**Harvest pH:** 3.3  
**Titratable Acidity:** 8.8 g/L

