



# airlie

## 2012 PINOT NOIR – VINTNER'S BLEND

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### Tasting Notes:

Black fruit and notes of toasted barrel dominate the nose while voluptuous and silky tannins flow across the tongue. At 33% new oak, this wine is a little bigger and bolder than our Willamette Valley blend but still pairs well with food. Try it with seared Rib-Eye, thinly sliced, over a green salad with a blue cheese vinaigrette.

### Winemaking Notes:

The fruit was gently de-stemmed by a Euro Select into 1.5-ton fermenters leaving a very high whole berry content. A four day cold soak preceded inoculation done with a variety of yeasts designed to increase complexity and mouth-feel. Fermentations were punched down twice a day for seven days with temperatures peaking around 90°F. The wine was raked via gravity to settling tanks keeping each lot separate and was allowed to settle for two days before being raked to French oak barrels. The skins were shoveled into the press and pressed off to their own settling tank before racking. Keeping the free run and press wines separate gives me more flexibility come summer when we start blending. The wines were inoculated for malo-lactic and allowed to age for 10 months. At the end of August the six selected reserve barrels were raked to neutral barrels for an additional year of aging. The wine was raked from barrel, blended in tank and bottled in September 2014. This wine was neither filtered nor fined.

### 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. Fortunately, 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 certified sustainable by Salmon Safe and LIVE. The vineyards are hand cultivated allowing us to respond to individual vine needs.

### Wine Information:

**Alcohol:** 12.5%

**pH:** 3.31

**Titrateable Acidity:** 7.5 g/L

**Malolactic:** Yes

**Barrel Aging:** 22 months

**Cooperage:** 33% new French oak

**Number of Cases:** 150

### Harvest Information:

**Appellation:** Willamette Valley

**Clones:** Pommard

**Vineyard Sources:**

- Dunn Forest (50%) planted 1983, 1991
- BeckenRidge planted 1978(50%)

**Harvest Dates:**

- Dunn Forest: Oct 18<sup>th</sup>
- BeckenRidge: Oct 13<sup>th</sup>

**Sugar:** 22<sup>o</sup> Brix

**pH:** 3.25

**Titrateable Acidity:** 7.1 g/L

