

AIRLIE

2012 CHARDONNAY



Tasting Notes:

Our estate vineyard, Dunn Forest Vineyard, was a pioneer in Oregon's planting of the Dijon Clone Chardonnay, a cool climate Chardonnay known for its ability to pair with food. Barrel fermentation in mostly neutral oak, barrels that have been used for three years or more, produced this Chardonnay where the suppleness of fruit and well-integrated oak combine to make a food friendly gem. A vibrant array of citrus notes along with tropical flavors and notes of apple and melon will have you pairing this wine with dishes topped with creamy sauces, pesto or a mango salsa.

Winemaking Notes:

The fruit was gently de-stemmed directly into the press to minimize skin contact. Pressing decisions are done by taste and the press was

stopped at just one bar of pressure in order to minimize potential phenolics. After three days of settling the juice was racked off its lees and sent to barrel. We inoculated with thirteen yeasts, one per barrel, to increase complexity and after primary fermentation the barrels were then inoculated for malo-lactic (ML). During ML, the barrels were stirred twice a week to increase mouthfeel and roundness. After ML, the wine was sulfured and allowed to sit on its lees, helping both mouthfeel and complexity. The wine was racked from barrel in August, blended in tank and bottled in early September 2013.

Harvest Notes:

2012 was filled with challenges and new ventures. A cooler than average spring blended into a summer that was enjoyable but condensed! Conditions turned cooler with some rain in early October, but things improved to one of the driest Octobers in many years, allowing us to pick when we wanted too. The final fall push for ripeness has created a very tasty wine. Our vineyards are certified sustainable by Salmon Safe and LIVE (Low Input Viticulture and Enology). The vineyards are hand cultivated allowing us to respond to individual vine needs.

Wine Information:

Alcohol: 13.5%
pH: 3.6
Titratable Acidity: 5.5 g/L
Malolactic: Yes
Barrel Aging: 10 Months
Cooperage: 7% New American Oak
Number of Cases: 308

Vineyard Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest
Harvest Date: 14 October
Harvest Sugar: 22.2° Brix
Harvest pH: 3.37
Harvest Titratable Acidity: 8.8 g/L

Airlie Winery

15305 Dunn Forest Road, Monmouth, Oregon 97361

Phone: 503-838-6013 Fax: 503-838-6279

www.airliewinery.com airlie@airliewinery.com