



# airlie

## 2013 CHARDONNAY

**Awards:** 91 – PinotFile: Volume 10, Issue 38 – 2016

### **Tasting Notes:**

Our estate vineyard, Dunn Forest Vineyard, was a pioneer in Oregon's first plantings of the Dijon Clone Chardonnay, ideal in our cool climate. We ferment it in mostly neutral oak barrels, producing this Chardonnay with a suppleness of fruit and well-integrated oak, making it 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 cream sauces, pesto or a mango salsa.

### **Winemaking Notes:**

The fruit was gently de-stemmed directly into the press to minimize skin contact. Pressing decisions were done by taste and the press was stopped at just one bar of pressure to minimize the potential development of phenolics. After two 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, adding again to mouthfeel and to further develop complexity. The wine was racked from barrel in August, blended in tank and bottled in early September 2014.

### **Harvest Notes:**

2013 was very "un-Oregon like" in terms of rainfall: a dry, warm winter lead into an early spring which was followed by a dry summer. By mid-September the pent-up rain arrived. Four days later the rains ceased and October saw a return to sunny and dry days allowing us to harvest mid-month. Our winery and 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:** 12.8%

**pH:** 3.84

**Titrateable Acidity:** 5.2 g/L

**Malolactic:** Yes

**Barrel Aging:** 10 months

**Cooperage:** 8% new American oak

**Number of Cases:** 259

### **Harvest Information:**

**Appellation:** Willamette Valley

**Clones:** Dijon

**Vineyard Sources:**

Dunn Forest (Estate) planted 1991

**Harvest Dates:**

Dunn Forest: Oct 14th

**Sugar:** 21° Brix

**pH:** 3.48

**Titrateable Acidity:** 7.2 g/L

