



airlie

2013 PINOT NOIR – WILLAMETTE VALLEY

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Tasting Notes:

Our estate Dunn Forest Vineyard and BeckenRidge Vineyard combined to create this vintage of our Willamette Valley Pinot Noir. Deep rich aromas of cherry and spice compliment the red fruit flavors. Bright acidity along with medium tannins makes this wine enjoyable now and a perfect food companion.

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 three or 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 eight to nine days with temperatures peaking around 90°F. The wine was racked via gravity to settling tanks keeping each lot separate and was allowed to settle for two days before being racked 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 in summer when we start blending. The wines were inoculated for malo-lactic and allowed to age for 10 months. At the beginning of September the barrels were racked to tank for blending and bottling. The wine was bottled in September 2014 and was neither filtered nor fined.

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: 12.2%

pH: 3.44

Titrateable Acidity: 6.5 g/L

Malolactic: Yes

Barrel Aging: 10 months

Cooperage: 17% new French oak

Number of Cases: 1,046

Harvest Information:

Appellation: Willamette Valley

Clones: Pommard, 115, 667, 777

Vineyard Sources:

- Dunn Forest (Estate) planted 1983, 1991, 2008 – (58%)
- BeckenRidge planted 1978 (42%)

Harvest Dates:

- Dunn Forest: Oct 12th and 15th
- BeckenRidge: Oct 12th

Sugar: 21.5° Brix

pH: 3.4

Titrateable Acidity: 6.6 g/L

