

# airlie

## 2014 PINOT NOIR BECKENRIDGE



### Tasting Notes:

The 2014 harvest produced our fourth iteration of this vineyard designate. This wine is rich and voluptuous. The flavors explode with spice and black raspberry. The chewy tannins will let this wine cellar well over the next 7-10 years, but you could easily enjoy a bottle or two now. The bright acidity and medium body make this an excellent food companion. We love this wine with lamb in white beans or with grilled salmon.

### 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 day cold soak preceded inoculation done with a variety of yeasts designed to increase complexity and mouth-feel. Fermentations were punched down or pumped over twice a day for seven days with temperatures peaking around 91°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 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 four selected reserve barrels were racked to neutral barrels for an additional year of aging. The wine was racked from barrel, blended in tank and bottled in September 2016.

### Harvest Notes:

The 2014 growing season was the warmest on record for the Willamette Valley, until 2015. Our cooler estate vineyard on the edge of the Oregon Coast Range welcomed the steady warmer temperatures rather than a blistering heat wave at the end of the season. The extra warmth led to early sugar accumulation followed by light rain prior to harvest. This slowed ripening just enough to allow full flavor development producing a well-balanced grape, perfect for making wine.

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

### Wine Information:

Alcohol: 13.2%  
pH: 3.46  
Titratable Acidity: 6.3 g/L  
Malolactic: Yes  
Barrel Aging: 22 Months  
Cooperage: 50% New French Oak  
Number of Cases: 95

### Vineyard Information:

Appellation: Willamette Valley  
Clones: Pommard  
Vineyard Source: BeckenRidge planted 1978  
Harvest Date: Oct 3<sup>rd</sup>  
Sugar: 22.5° Brix  
pH: 3.45  
Titratable Acidity: 6.1 g/L

