

# airlie

## 2014 CHARDONNAY



### Tasting Notes:

Our estate vineyard, Dunn Forest, was a pioneer in Oregon's first plantings of the Dijon Clone Chardonnay, ideal in our cool climate. We ferment our Chardonnay in mostly neutral oak barrels, which highlight notes of apple pie and butterscotch making this a food friendly gem. A vibrant array of citrus notes along with tropical flavors and touches of apple and melon will have you pairing this wine with dishes topped with cream sauces, pesto or 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 three days of settling, the juice was racked off its lees and sent to barrel. We inoculated with ten yeasts, two barrels of each, 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, again adding to mouthfeel and to develop further complexity. The wine was racked to tank in the end of August, cold stabilized, filtered and bottled in September 2015.

### 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 at the end of the season which led to early sugar accumulation. The unseasonable warmth was followed by light rain prior to harvest and this slowed ripening just enough to allow full flavor development producing a well-balanced grape, perfect for making wine.

Our winery and vineyard is LIVE certified sustainable and Salmon Safe. The vineyard is hand cultivated allowing us to respond to individual vine needs.

### Wine Information:

**Alcohol:** 13.5%  
**pH:** 3.87  
**Titrateable Acidity:** 5.2 g/L  
**Malolactic:** Yes  
**Barrel Aging:** 10 months  
**Cooperage:** 10% new American oak  
**Number of Cases:** 376

### Harvest Information:

**Appellation:** Willamette Valley  
**Clones:** Dijon  
**Vineyard Source:** Dunn Forest (Estate) planted 1991  
**Harvest Date:** Dunn Forest: Oct. 7<sup>th</sup>  
**Sugar:** 22.1<sup>o</sup> Brix  
**pH:** 3.63  
**Titrateable Acidity:** 5.6 g/L

