

airlie

2014 DRY GEWÜRZTRAMINER

Awards: 90pts - Wine Enthusiast - April 2016

Tasting Notes:

Dry in style with notes of honey and pineapple. Mouth filling texture and well balanced acidity brings the literal translation of Gewürztraminer – “spice grape” to life. Known as a natural companion to spicy foods like Thai, it is also a great choice for holiday fare from Oktoberfest through Christmas.

Winemaking Notes:

The grapes were hand harvested and immediately pressed off to minimize skin contact. Pressing decisions are done by taste and the cycle was stopped at just over one bar of pressure in order to minimize potential phenolics. After settling, the juice was racked off its lees and inoculated with a trio of yeasts. Stainless steel fermentation with temperatures being kept at 55° to 58°F lasted about four weeks until the wine was nearly dry and tasted balanced. The wine was bottled in January 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 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 certified sustainable by Salmon Safe and LIVE. The vineyards are hand cultivated allowing us to respond to individual vine needs.

Wine Information:

Alcohol: 14.3%

pH: 3.46

Titrateable Acidity: 5.4 g/L

Residual Sugar: 0.6%

Malolactic: No

Aging: Stainless Steel

Number of Cases: 352

Harvest Information:

Appellation: Willamette Valley

Vineyard Sources:

- Dunn Forest (Estate) planted 1983 (55%)
- BeckenRidge planted 1978 (45%)

Harvest Dates:

- Dunn Forest: Oct 9th
- BeckenRidge: Oct 5th

Sugar: 23.7° Brix

Titrateable Acidity: 4.7 g/L

