



# airlie

## 2014 MARÉCHAL FOCH - ESTATE

Awards: Silver – Cascadia Wine Competition – 2016

### Tasting Notes:

The cool nights and long summers of the Willamette Valley are perfectly suited for this French-American hybrid. This distinctive, medium bodied wine marries flavors of dark berries, oak, and spices finishing with a subtle earthiness. Lower acids make it a good match with spicy Thai, rich pasta dishes, or your favorite grilled and roasted meats. Foch is also a good choice with aged Romano and Blue cheeses.

Maréchal Foch (MAHR-shahl FOHSH) is named after the WWI Field Marshal Ferdinand Foch. An easy way to remember how to pronounce it is that Maréchal sounds like marshal spoken with flair and Foch rhymes with brioche or gauche.

### Winemaking Notes:

The fruit was gently de-stemmed by a Euro Select into 1.5-ton fermenters leaving a very high whole berry content. After three or four days of cold soak and gentle punchdowns, inoculation was done with a variety of yeasts designed to increase complexity and mouth-feel. Fermentations were punched down twice a day for fourteen days with temperatures peaking around 91°F. The wine was racked via gravity directly to barrel. The skins were shoveled into the press and allowed to drain before pressing creating both free run barrels and pressed wine barrels. After 10 months in American oak barrels the wines were racked to tank for blending. The wine was 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 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:** 13.7%

**pH:** 3.64

**Titratable Acidity:** 7.6 g/L

**Malolactic:** Yes

**Barrel Aging:** 10 months

**Cooperage:** American oak

**Number of Cases:** 251

### Harvest Information:

**Appellation:** Willamette Valley

**Vineyard Sources:**

Dunn Forest (Estate) planted 1983

**Harvest Dates:**

Dunn Forest: Sept 27th

**Sugar:** 24.5° Brix

**Titratable Acidity:** 7.2 g/L