

# airlie

## 2014 MÜLLER THURGAU - ESTATE

**Awards:** DOUBLE GOLD – San Francisco Chronicle Wine Comp -2017

### **Tasting Notes:**

This crisp and fruity Riesling cross is a show stopper anytime and anyplace. A variety of citrus abounds with notes of pear and apple adding interest. A highly approachable wine a touch of fruit driven sweetness that pairs with just about everything. A year round favorite that shines over the holidays.

### **Winemaking Notes:**

The fruit was gently de-stemmed directly into the press to minimize skin contact. Pressing decisions are done by taste and the press was stopped at just over one bar of pressure. After four days of settling the juice was racked off its lees and inoculated. Fermentation temperatures were kept at 55° to 58°F. We stopped fermentation after about three and a half weeks until the wine came into balance. The wine was then re-racked for cold stabilization and filtering and was bottled in February 2016.

### **Harvest Notes:**

The 2014 growing season is the warmest on record for the Willamette Valley. Our cooler estate vineyard on the edge of the Oregon Coast Range welcomed the few extra degrees of heat like a light summer blanket rather than a blistering heat wave at the end of the season. The extra warmth led to early sugar accumulation and then, fortunately, we received a small amount of rain prior to harvest that slowed ripening just enough to allow full flavor development producing a well-balanced grape, perfect for making wine.

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

### **Wine Information:**

**Alcohol:** 10.3%

**pH:** 3.03

**Titrateable Acidity:** 5.7 g/L

**Residual Sugar:** 2.1%

**Malolactic:** No

**Aging:** Stainless Steel

**Number of Cases:** 565

### **Harvest Information:**

**Appellation:** Willamette Valley

**Vineyard Sources:**

Dunn Forest (Estate) planted 1983(100%)

**Harvest Date:** October 7th

**Sugar:** 18.4° Brix

**Titrateable Acidity:** 6.3 g/L