



airlie

2014 PINOT NOIR VINTNER'S BLEND

Tasting Notes:

Enjoy this blend of our estate Dunn Forest Vineyard (50%) and BeckenRidge Vineyard (50%) from the lovely 2014 vintage. Mouth filling tannins and dark fruit balance the spicy barrel notes, drink until 2024.

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 or four day cold soak preceded inoculation done with a variety of yeasts designed to increase complexity and mouth-feel. Fermentations were punched down twice a day for ten 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 in 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 six selected reserve barrels were racked to neutral French oak barrels for an additional year of aging. The wine was racked from barrel, blended in tank and bottled in September 2016. This wine was neither filtered nor fined.

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: 13.6%
pH: 3.51
Titratable Acidity: 6.6 g/L
Malolactic: Yes
Barrel Aging: 22 months
Cooperage: 17% new French oak,
50% 1 year French oak
remainder neutral French oak
Number of Cases: 150

Harvest Information:

Appellation: Willamette Valley
Clones: Pommard, 115, 777
Vineyard Sources:

- Dunn Forest (Estate) planted 1983, 1991, 2008 (50%)
- BeckenRidge planted 1978 (50%)

Harvest Dates:

- Dunn Forest: Sep 28th & Oct 9th
- BeckenRidge: Oct 3rd

Sugar: 22.5 - 24^o Brix
pH: 3.35 - 3.5
Titratable Acidity: 5.0 - 5.9 g/L

