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2014 PINOT NOIR WILLAMETTE VALLEY

Tasting Notes:

Our estate Dunn Forest Vineyard and BeckenRidge Vineyard combined to create this lovely food companion. Aromas of black cherry and spice enhance the black fruit flavors. Bright acidity and chewy tannina make this wine enjoyable now and a perfect food companion.

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 barrels were racked to tank for blending and crossflow filtering. The wine was 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 LIVE Certified Sustainable and Salmon Safe. The vineyards are hand cultivated allowing us to respond to individual vine needs.

Wine Information:

Alcohol: 13.3%
pH: 3.52
Titrateable Acidity: 6.6 g/L
Malolactic: Yes
Barrel Aging: 10 months
Cooperage: 9% new French oak
5% 1 year French oak
Number of Cases: 1,335

Harvest Information:

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

- Dunn Forest (Estate) planted 1983, 1991, 2008 (67%)
- BeckenRidge planted 1978 (33%)

Harvest Dates:

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

Sugar: 22.5° - 24° Brix
pH: 3.45
Titrateable Acidity: 5.1 g/L

