

# airlie

## 2015 RIESLING



### Tasting Notes:

Versatility is one of the reasons our winemaker, Elizabeth Clark, adores Riesling. Drier in style, our Riesling balances bright acidity with a hint of sweetness. Enjoy this wine with food but also sipping on the veranda with friends.

### 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 to minimize potential phenolics. After pressing the juice was allowed to settle a few days before being racked and inoculated. Fermentation temperatures were kept at 52° to 55°F and lasted about six weeks until the wine tasted balanced. The wine was cold stabilized in early January and after filtering the wine was bottled in February 2016.



### Harvest Notes:

The 2015 growing season is now the warmest on record for the Willamette Valley. The prolonged heat posed some challenges for this vintage. Initially we thought we would have a surplus of grapes but as the 100+ degree days kept marching on our concerns were that the higher temps may have yielded fruit that lacked acidity. Prolonged higher temperatures can also produce higher alcohol content due to the increase in sugar. We chose harvest dates carefully and avoided those issues.

Our winery and our estate vineyard, Dunn Forest, are LIVE certified sustainable and Salmon Safe. The vineyard is hand cultivated allowing us to respond to individual vine needs.

### Wine Information:

Alcohol: 12.7%  
pH: 3.06  
Titratable Acidity: 8.3 g/L  
Residual Sugar: 1.26%  
Malolactic: No  
Aging: Stainless Steel  
Number of Cases: 358

### Harvest Information:

Appellation: Willamette Valley  
Vineyard Source: BeckenRidge planted 1978  
Harvest Date: Oct 13th  
Sugar: 22° Brix  
pH: 3.09  
Titratable Acidity: 7.8 g/L

