

airlie

2015 DRY GEWÜRZTRAMINER



Tasting Notes:

Dry in style with notes of rose and melon. Mouth filling texture and well balanced acidity brings the literal translation of Gewürztraminer – “spice grape” to life. Known as a natural companion to spicy foods like Thai, it is also a great choice for holiday fare from Oktoberfest through Christmas.

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 settling, the juice was racked off its lees and inoculated with a trio of yeasts. Stainless steel fermentation with temperatures being kept at 55° to 58°F lasted about six and a half weeks until the wine was nearly dry and tasted balanced. 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 real challenges for this vintage. Initially we thought we would have a surplus of grapes but as the 100+ degree days persisted, our concerns were that the higher temps may have yielded fruit that lacked acidity. Prolonged higher temps 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: 14.75%
pH: 3.52
Titratable Acidity: 5.2 g/L
Residual Sugar: 0.6%
Malolactic: No
Aging: Stainless Steel
Number of Cases: 607

Harvest Information:

Appellation: Willamette Valley
Vineyard Sources:

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

Harvest Dates:

- Dunn Forest: Oct 7th
- BeckenRidge: Oct 5th

Sugar: 24.6° Brix
Titratable Acidity: 6.7 g/L

