

airlie

2015 MARÉCHAL FOCH - ESTATE



Tasting Notes:

The cool nights and long summers of the Willamette Valley are perfectly suited for this French-American hybrid. This distinctive, medium bodied wine marries flavors of dark berries, oak, and spices finishing with a subtle earthiness. Lower acids make it a good match with spicy Thai, rich pasta dishes, or your favorite grilled and roasted meats. Foch is also a good choice with aged Romano and Blue cheeses.

Maréchal Foch (MAHR-shahl FOHSH) is named after the WWI Field Marshal Ferdinand Foch. An easy way to remember how to pronounce it is that Maréchal sounds like marshal spoken with flair and Foch rhymes with brioche or gauche.

Winemaking Notes:

The fruit was gently de-stemmed by a Euro Select into 1.5-ton fermenters leaving a very high whole berry content. After three days of cold soak and gentle pump-overs, inoculation was done with a variety of yeasts designed to increase complexity and mouth-feel. Fermentations were punched down and alternated with pump-overs twice a day for twelve days with temperatures peaking around 93°F. The wine was racked via gravity to settling tanks. The skins were shoveled into the press and pressed creating a 'press' settling tank. Three days later the wine was racked to barrel and inoculated for malo-lactic. After 10 months in American

oak barrels the wines were racked to tank for blending. The wine was cold stabilized, filtered and bottled in September 2015.

Harvest Notes:

The 2015 growing season is the warmest on record for the Willamette Valley. The prolonged heat posed some real challenges for this vintage. As the 100+ degree days kept coming we had concerns of sunburn and heat stress, low acidity and over ripe characters in the wine including an excess of alcohol. Choosing the harvest dates carefully and decisions made in the winery helped us avoid those pitfalls.

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

Wine Information:

Alcohol: 13.8%

pH: 3.7

Titrateable Acidity: 6.8 g/L

Malolactic: Yes

Barrel Aging: 10 months

Cooperage: American oak

Number of Cases: 316

Harvest Information:

Appellation: Willamette Valley

Vineyard Sources:

Dunn Forest (Estate) planted 1983

Harvest Date: Sept 13th

Sugar: 25° Brix

pH: 3.4

Titrateable Acidity: 9.8 g/L