

airlie

2015 MÜLLER THURGAU - ESTATE

Awards: DOUBLE GOLD – San Francisco Chronicle Wine Comp -2017



Tasting Notes:

This crisp and fruity Riesling cross is a show stopper anytime and anyplace. A variety of citrus abounds with notes of pear and apple adding interest. A highly approachable wine a touch of fruit driven sweetness that pairs with just about everything. A year round favorite that shines over the holidays.

Winemaking Notes:

The fruit was gently de-stemmed directly into the press to minimize skin contact. Pressing decisions are done by taste and the press was stopped at just over one bar of pressure. After four days of settling the juice was racked off its lees and inoculated. Fermentation temperatures were kept at 55° to 58°F. We stopped fermentation after about three and a half weeks until the wine came into balance. The wine was then re-racked for cold stabilization and filtering and 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 kept marching on 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 vineyard are certified sustainable by Salmon Safe and LIVE. The vineyard is hand cultivated allowing us to respond to individual vine needs.

Wine Information:

Alcohol: 10.6%

pH: 3.13

Titrateable Acidity: 5.8 g/L

Residual Sugar: 2.4%

Malolactic: No

Aging: Stainless Steel

Number of Cases: 781

Harvest Information:

Appellation: Willamette Valley

Vineyard Sources:

Dunn Forest (Estate) planted 1983

Harvest Dates:

Dunn Forest: Sept 20th

Sugar: 19.5° Brix

Titrateable Acidity: 5.8 g/L

