



airlie

2015 PINOT BLANC - ESTATE

Awards: GOLD - Cascadia Wine Competition - 2016

SILVER - International Women's Wine Competition - 2016

Tasting Notes:

Our 2015 Pinot Blanc opens with aromas of orange blossom - perfect for spring! It is an exceptionally well balanced wine with a full-bodied mouth-feel and bright acidity making it pair nicely with one of our favorite spring vegetables - asparagus. The rich flavors of pineapple, pear and honey also work well with egg dishes and pasta especially with a little lemon or grated parmesan. And just in case neither eggs nor asparagus light your fire try this lovely wine with a summer seafood feast!

Winemaking Notes:

The grapes were hand harvested and immediately destemmed and pressed off to minimize skin contact. Pressing decisions are done by taste and the cycle was stopped at just over one bar of pressure in order to minimize potential phenolics. After four days of settling, the juice was racked off its lees and inoculated. Stainless steel fermentation with temperatures being kept at 55° to 58°F lasted about four weeks until the wine was nearly dry while still maintaining its lovely tropical nose. The wine was bottled in February 2016.

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 Dunn Forest Vineyard is certified sustainable by Salmon Safe and LIVE. The vineyards are hand cultivated allowing us to respond to individual vine needs.

Wine Information:

Alcohol: 12.6%

pH: 3.48

Titrateable Acidity: 6.0 g/L

Residual Sugar: 0.2%

Malolactic: no

Aging: Stainless Steel

Number of Cases: 216

Harvest Information:

Appellation: Willamette Valley

Vineyard Sources:

Dunn Forest (Estate) planted 1983

Harvest Dates:

Dunn Forest: Oct 3rd

Sugar: 21.2° Brix

pH: 3.4

Titrateable Acidity: 6.8 g/L

