



airlie

2015 PINOT GRIS

Awards: Gold - Cascadia Wine Competition - 2016

Best in Class - Northwest Wine Summit - 2016

Tasting Notes:

Stainless steel fermentation allows full fruit expression in this wine. Boldly fruit forward with a perfect acid balance in this medium bodied wine leads to a refreshing mid palate with a clean mineral finish. Lively flavors with aromas of citrus and spice lend themselves to food but you might just enjoy drinking it with friends.

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. Each vineyard was picked and pressed separately. Each vineyard was treated separately, and after settling, inoculated with different yeasts.

Fermentation temperatures were kept at 57°F to 60°F and lasted about five weeks until the wine was nearly dry and tasted balanced. The wines were blended in January and 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: 12.3%

pH: 3.35

Titrateable Acidity: 6.0 g/L

Malolactic: no

Aging: Stainless Steel

Number of Cases: 915

Harvest Information:

Appellation: Willamette Valley

Vineyard Sources:

- Dunn Forest (Estate) grafted 1996 (70%)
- BeckenRidge grafted 1999 (30%)

Harvest Dates:

- Dunn Forest: Oct 4th
- BeckenRidge: Oct 5th

Sugar: 21.4° Brix

pH: 3.36

Titrateable Acidity: 6.62g/L

