



airlie

2015 ROSÉ OF PINOT NOIR

Awards: GOLD – San Francisco Chronicle Wine Comp – 2017

Tasting Notes:

Deliciously dry, this Rosé has enchanting aromas of cherry and slate. Crisp and refreshing on the palate with lingering flavors of dark stone fruit and citrus. This should be your go to wine for relaxing on the deck on a warm afternoon. Because Rosé has characteristics of both red and white wine, it pairs well with most cheeses and the bright acidity and dry finish means it will carry into dinner. Try it with grilled chicken and a fresh green salad.

Winemaking Notes:

This wine is a blend of two styles of rosé production. The first lot of wine was destemmed into a small fermenter and allowed to sit on its skins for three days. After sufficient color development and a touch of tannin development the juice was drained off and transferred to neutral barrels for fermentation. There, it was inoculated with a variety of yeasts and allowed to ferment on its own. The second lot of wine was treated more traditionally. The fruit was destemmed directly into the press and the juice was pressed to tank. The juice had just a blush of color and was treated like a white wine. A slower, cooler ferment in stainless steel meant that more of the fruit and floral components were maintained adding to the complexity of the final blend. Finally, in January the two wines were blended, cold stabilized and the wine was bottled in early 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: 13.3%

pH: 3.47

Titrateable Acidity: 6.1 g/L

Residual Sugar: 0.1%

Malolactic: no

Barrel Aging: 4 months

Cooperage: 50% neutral French oak, 50% Stainless Steel

Number of Cases: 104

Harvest Information:

Appellation: Willamette Valley

Clones: Pommard, 115, 667, 777

Vineyard Sources:

- Dunn Forest (Estate) planted 1983, 1991, 2008 – (58%)
- BeckenRidge planted 1978 (42%)

Harvest Dates:

- Dunn Forest: Sept 30th
- BeckenRidge: Sept 25th

Sugar: 22.1^o Brix

pH: 3.4

Titrateable Acidity: 6.8 g/L

