



airlie

2016 MÜLLER THURGAU ESTATE

Awards: SILVER – Women’s International Wine Comp, 2018
SILVER – Dan Berger International Wine Comp, 2018

Tasting Notes:

This crisp and fruity Riesling cross is a show stopper. A variety of citrus abounds with notes of grapefruit and apple adding interest. A highly approachable wine with 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 weeks when the wine came into balance. The wine was then re-racked for cold stabilization and filtering and was bottled in May 2017.

Harvest Notes:

2016 might have been our earliest spring ever. Bud break occurred around March 20th, a full 10 days earlier than 2015. A warm growing season without excessive heat lead to an early harvest with a minimum of issues, something every farmer hopes for. An early harvest meant we were not dodging fall rains and could let the fruit hang on the vine until sugar, acid and flavors came into balance, something every winemaker hopes for.

Our winery and our estate vineyard, Dunn Forest, are LIVE certified sustainable and Salmon Safe. The vineyard is hand cultivated allowing us to respond to individual vine needs.

Wine Information:

Alcohol: 10.4%
pH: 3.14
Titrateable Acidity: 5.7 g/L
Residual Sugar: 2.3%
Malolactic: No
Aging: Stainless Steel
Number of Cases: 869

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) planted 1983
Harvest Date: Sept 21st
Sugar: 18.8° Brix
Titrateable Acidity: 5.3 g/L

