

airlie

2016 ROSÉ OF PINOT NOIR



Tasting Notes:

Deliciously dry, this Rosé has enchanting aromas of strawberry and crusty rolls. 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:

Wanting to create a more full-bodied Rosé the fruit was gently destemmed into a small fermenter and allowed to sit on its skins for two days. After sufficient color development and a touch of tannin building the juice was drained off and transferred to neutral French oak barrels for fermentation. The skins were shoveled into the press and lightly pressed off and the press juice was also sent to neutral French oak barrels. Everything was inoculated with a variety of yeasts and allowed to ferment on its own. Fermentation finished around mid-November at which time the wines were sulfured. We racked the wine to tank in February where the wine was cold stabilized and cross-flow filtered. The wine was sterile bottled under screw cap in March 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 led 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: 13.9%
pH: 3.33
Titrateable Acidity: 6.7 g/L
Residual Sugar: 0.24%
Malolactic: no
Barrel Aging: 5 months
Cooperage: 100% neutral French oak
Number of Cases: 166

Harvest Information:

Appellation: Willamette Valley
Clones: Pommard
Vineyard Source: Dunn Forest (Estate)
planted 1983, 1991
Harvest Date: Sept 23rd
Sugar: 23^o Brix
pH: 3.31
Titrateable Acidity: 6.2 g/L

