

airlie

2016 DRY GEWÜRZTRAMINER

SILVER – San Francisco Chronicle Wine Competition 2020

Tasting Notes:

Dry in style with notes of rose, citrus and apple. This Gewürztraminer is a full-bodied wine with a soft lingering finish, bold enough to pair with spicy foods.

Winemaking Notes:

The grapes were hand harvested and immediately pressed off to minimize skin contact. Pressing decisions are done by taste and the cycle was stopped at just over one bar of pressure to minimize potential phenolics. After pressing, the juice settled for several days before being racked and inoculated. Fermentation temperatures were kept at 52° to 55°F and lasted about four weeks until the wine tasted balanced. The wine was cold stabilized in February and after crossflow filtering the wine was bottled in March 2017 and, for the first time, under screwcap.

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: 14.6%
pH: 3.62
Titrateable Acidity: 4.6 g/L
Residual Sugar: 0.6%
Malolactic: No
Aging: Stainless Steel
Number of Cases: 268

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) planted 1983
Harvest Date: Oct 1st
Sugar: 23.9° Brix
pH: 3.63
Titrateable Acidity: 4.5 g/L



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