

airlie

2016 DRY RIESLING

Critic's Choice, 93 pts – Wine Enthusiast, October 2017

Tasting Notes:

Versatility is one of the reasons our winemaker, Elizabeth Clark, adores Riesling. Dry in style, this old vine Riesling, planted in 1983, is loaded with aromas of apple and honeysuckle. A fruit driven entry followed by bright acidity finishes off this mouthwatering wine.

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: 12.7%
pH: 3.17
Titratable Acidity: 6.7 g/L
Residual Sugar: 0.5%
Malolactic: No
Aging: Stainless Steel
Number of Cases: 375

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) planted 1983
Harvest Date: Oct 12th
Sugar: 21^o Brix
pH: 3.19
Titratable Acidity: 11.2 g/L

