

airlie

2016 MARÉCHAL FOCH ESTATE



Tasting Notes:

The cool nights and long summers of the Willamette Valley are perfectly suited for this French-American hybrid. This distinctive, medium bodied wine marries flavors of dark berries, oak, and spices finishing with a subtle earthiness. Lower acids make it a good match with spicy Thai, rich pasta dishes, or your favorite grilled and roasted meats. Foch is also a good choice with aged Romano and Blue cheeses.

Maréchal Foch (MAHR-shahl FOHSH) is named after the WWI Field Marshal Ferdinand Foch. An easy way to remember how to pronounce it is that Maréchal sounds like marshal spoken with flair and Foch rhymes with brioche or gauche.

Winemaking Notes:

The fruit was gently de-stemmed by a Euro Select into 1.5-ton fermenters leaving a very high whole berry content. After three days of cold soak and gentle pump-overs, inoculation was done with a variety of yeasts designed to increase complexity and mouth-feel. Fermentations were punched down with alternating pump-overs twice a day for ten days with temperatures peaking around 93°F. The wine was racked via gravity to settling tanks. The skins were shoveled into the press and pressed creating a 'press' settling tank. Three days later the wine was racked to barrel and inoculated for malo-lactic. After 10 months in American oak barrels the wines were racked to tank for blending. The wine was cold stabilized, filtered and bottled in September 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: 14.1%
pH: 3.63
Titrateable Acidity: 6.7 g/L
Malolactic: Yes
Barrel Aging: 10 months
Cooperage: American oak
Number of Cases: 417

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) planted 1983
Harvest Date: Sept 21st
Sugar: 24.7° Brix
pH: 3.38
Titrateable Acidity: 7.7 g/L