

airlie

2016 PINOT BLANC ESTATE



Tasting Notes:

Our 2016 Pinot Blanc opens with aromas of apricot and a touch of minerality. It is an exceptionally well-balanced wine with a full-bodied mouthfeel and bright acidity making it pair nicely with our favorite spring vegetables. The rich flavors of grapefruit and stone fruit also work well with pasta and seafood. Try deglazing your shrimp scampi pan with a little of this blanc and your dish will sing.

Winemaking Notes:

The grapes were hand harvested and immediately destemmed and pressed off to minimize skin contact. Pressing decisions are done by taste and the cycle was stopped at just over one bar of pressure in order to minimize potential phenolics. After five days of settling, the juice was racked off its lees and inoculated. Stainless steel fermentation with temperatures being kept at 55° to 58°F lasted about three weeks until the wine was nearly dry while still maintaining its lovely tropical nose. The wine was cold stabilized, crossflow filtered and bottled under screwcap 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: 13.1%
pH: 3.26
Titratable Acidity: 5.9 g/L
Residual Sugar: 0.1%
Malolactic: No
Aging: Stainless Steel
Number of Cases: 565

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) planted 1983
Harvest Date: Dunn Forest: Sept 21st
Sugar: 21.6° Brix
Titratable Acidity: 6.3 g/L

