

# airlie

## 2017 PINOT BLANC ESTATE



### Tasting Notes:

Our 2017 Pinot Blanc opens with lovely floral aromas and a touch of spice. Flavors of Asian pear with notes of lemon zest lead into a well-balanced wine with bright acidity making it pair nicely with our favorite spring vegetables. The rich flavors and medium body mean this wine will also work well with pasta and seafood. Try this in your beurre blanc sauce drizzled over some grilled fresh halibut.

### 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 four 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 two 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 February 2018.

### Harvest Notes:

Many Pacific Northwest vintners will remember 2017 for the dozens of wildfires that swept through the region that started in July and lasted for months, burning hundreds of thousands of acres in Washington and Oregon and blanketing both states in smoke and ash. While some vineyards were affected by the fires and smoke we were thankful that our vineyard was not. Overall, the 2017 vintage was very different from the previous three years, with harvest occurring at a more traditional time. The cool,

wet spring delayed flowering for the region's vines until late June, setting the stage for a later harvest while hot, dry conditions prevailed through the summer. Our harvest began in earnest the second week in October and continued to end of the month.

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  
**Titrateable Acidity:** 6.4 g/L  
**Residual Sugar:** 0.15%  
**Malolactic:** No  
**Aging:** Stainless Steel  
**Number of Cases:** 226

### Harvest Information:

**Appellation:** Willamette Valley  
**Vineyard Source:** Dunn Forest (Estate) grafted 2012  
**Harvest Date:** Dunn Forest: Oct. 27<sup>th</sup>  
**Sugar:** 20.1° Brix  
**pH:** 3.15  
**Titrateable Acidity:** 7.6 g/L



