

# airlie

## 2017 SEMI-SPARKLING RIESLING



### Tasting Notes:

Versatility is one of the reasons our winemaker, Elizabeth Clark, adores Riesling. This Riesling is a change from our other styles and shows just how versatile this grape can be. While still food friendly, a little sweetness and a touch of effervescence make this Riesling an excellent afternoon sipper.

### 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 three weeks until the wine tasted balanced. The wine was cold stabilized in February and after crossflow filtering the wine was force carbonated and bottled in March 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 wet, cool 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 with Riesling being our last fruit picked.

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: 12.2%  
pH: 3.2  
Titrateable Acidity: 8.3 g/L  
Residual Sugar: 1.7%  
Number of Cases: 160

### Harvest Information:

Appellation: Willamette Valley  
Vineyard Source: Dunn Forest (Estate) planted 1983  
Harvest Date: Dunn Forest: Oct. 28<sup>th</sup>  
Sugar: 20.9° Brix  
Titrateable Acidity: 9.0 g/L

