

airlie

2017 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 spiced blackberry and plum with touches of minty earthiness. Lower acid makes it a nice match with rich pasta dishes and we love the deep earthy character with grilled or roasted meats.

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 two 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 pumped over once a day with light punch downs as needed for ten days with temperatures peaking around 86°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 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: 13.5%
pH: 3.64
Titrateable Acidity: 6.9 g/L
Malolactic: Yes
Barrel Aging: 10 months
Cooperage: American oak
Number of Cases: 327

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) planted 1983
Harvest Date: Sept 28th
Sugar: 25.0° Brix
pH: 3.3
Titrateable Acidity: 9.8 g/L

