



# airlie

## 2017 ROSÉ OF PINOT NOIR

Gold – AFWC THE Rosé Competition, 2018

### Tasting Notes:

Deliciously dry, this Rosé has enchanting aromas of cherry and slate. Crisp and refreshing on the palate with lingering flavors of dark stone fruit and citrus. This should be your go to wine for relaxing on the deck on a warm afternoon. Because Rosé has characteristics of both red and white wine, it pairs well with most cheeses and the bright acidity and dry finish means it will carry into dinner.

### Winemaking Notes:

Wanting to create a more full-bodied Rosé the fruit was gently destemmed into a small fermenter and allowed to sit on its skins for four days. After sufficient color development and a touch of tannin building the juice was drained off and transferred to neutral French oak barrels for fermentation. The skins were shoveled into the press and lightly pressed off and the press juice was also sent to neutral French oak barrels. Everything was inoculated with a variety of yeasts and allowed to ferment on its own. Fermentation finished in early December at which time the barrels were sulfured. We racked the wine to tank in January where the wine was cold stabilized and cross-flow filtered. The wine was sterile bottled under screw cap 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 wet, cool spring delayed flowering for the region's Pinot Noir 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: 13.4%  
pH: 3.45  
Titratable Acidity: 6.6 g/L  
Residual Sugar: 0.15%  
Malolactic: no  
Barrel Aging: 4 months  
Cooperage: neutral French oak  
Number of Cases: 300

### Harvest Information:

Appellation: Willamette Valley  
Clones: Pommard, 115, 667, 777  
Vineyard Sources:  
Dunn Forest (Estate) planted 1983, 1991, 2008  
Harvest Dates:  
Dunn Forest: Oct 18<sup>th</sup>  
Sugar: 21.5<sup>o</sup> Brix  
pH: 3.3  
Titratable Acidity: 6.6 g/L

