

airlie

2018 CHARDONNAY



Tasting Notes:

Our estate vineyard, Dunn Forest, was a pioneer in Oregon's first plantings of the Dijon Clone Chardonnay, ideal in our cool climate. We ferment our Chardonnay in mostly neutral oak barrels, which highlight aromas of vanilla and white peach making this a food friendly gem. A vibrant array of apple notes along with touches of citrus will have you pairing this wine with seafood, salmon or chicken dishes, grilled or topped with cream sauce.

Winemaking Notes:

The fruit was gently de-stemmed directly into the press to minimize skin contact. Pressing decisions were done by taste and the press was stopped at just one bar of pressure to minimize the potential development of phenolics. After three days of settling, the juice was racked off its lees and sent to barrel. We inoculated with four yeasts to increase complexity and after primary fermentation, the barrels were then inoculated for malo-lactic (ML). During ML, the barrels were stirred twice a week to increase mouthfeel and roundness. After ML, the wine was sulfured and allowed to sit on its lees, again adding to mouthfeel and to develop further complexity. The wine was racked to tank in the end of August, cold stabilized, filtered and bottled in September 2019.

Harvest Notes:

The 2018 growing season started as one of the warmest and driest on record raising concerns that we might have a repeat of our last few hot years but thankfully there were no major heat spikes through the later part of the summer and peak grape ripening season. The cool autumn allowed us to let fruit hang developing flavor complexity while still retaining acidity. Our harvest started on October 4th with the Maréchal Foch and finished October 22nd with the Muscat Ottonel.

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: 13.6%
pH: 3.66
Titrateable Acidity: 5.3 g/L
Malolactic: Yes
Barrel Aging: 10 months
Cooperage: American oak
Number of Cases: 100

Harvest Information:

Appellation: Willamette Valley
Clones: Dijon, 76
Vineyard Source: Dunn Forest (Estate) planted 1991
Sunset View Vineyard
Harvest Date: Dunn Forest: Oct. 3rd
Sunset View: Oct 7th
Sugar: 21.9^o Brix
pH: 3.54
Titrateable Acidity: 6.4 g/L

