

airlie

2018 MARÉCHAL FOCH SIGNATURE



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 plum and blueberry with notes of dark currant and spice. Lower acidity 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 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 nine to eleven days with temperatures peaking around 86°F. The wine was racked via gravity to settling tanks keeping the lots separate. 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 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: 13.2%
pH: 3.67
Titratable Acidity: 6.9 g/L
Malolactic: Yes
Barrel Aging: 10 months
Cooperage: American oak
Number of Cases: 573

Harvest Information:

Appellation: Willamette Valley
Vineyard Sources: Dunn Forest (Estate) planted 1983 (67%)
Rava Vineyard (33%)
Harvest Date: Oct 3rd and Oct 4th
Sugar: 22.8° – 24.8° Brix
pH: 3.3 – 3.4
Titratable Acidity: 7.6 – 10.6 g/L