

# airlie

## 2018 MÜLLER THURGAU ESTATE



### Tasting Notes:

This crisp and fruity Riesling cross is a showstopper. Flavors of honey and lime abound with notes of mint adding interest. A highly approachable wine with a touch of fruit driven sweetness that pairs with just about everything. A year-round favorite that will shine any time.

### Winemaking Notes:

The fruit was gently de-stemmed directly into the press to minimize skin contact. Pressing decisions are done by taste and the press was stopped at just over one bar of pressure. After four days of settling the juice was racked off its lees and inoculated. Fermentation temperatures were kept at 55° to 58°F. We stopped fermentation after about two weeks when the wine came into balance. The wine was then re-racked for cold stabilization and cross-flow filtering and was bottled under screwcap in March 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.

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:** 9.55%  
**pH:** 3.02  
**Titratable Acidity:** 6.4 g/L  
**Residual Sugar:** 2.43%  
**Malolactic:** No  
**Aging:** Stainless Steel  
**Number of Cases:** 106

### Harvest Information:

**Appellation:** Willamette Valley  
**Vineyard Source:** Dunn Forest (Estate) planted 1983  
**Harvest Date:** Oct 4<sup>th</sup>  
**Sugar:** 17.5° Brix  
**pH:** 3.27  
**Titratable Acidity:** 6.5 g/L