

airlie

2018 PINOT GRIS



Tasting Notes:

Aromas of citrus and tropical fruits lead into a velvety mid-palate with flavors of grapefruit and pear. Boldly fruit forward with a perfect acid balance this medium bodied wine ends with a clean crisp finish. Enjoy our pinot gris with a variety of foods. Two suggestions; alfredo sauce poured over pasta or grilled chicken with roasted asparagus.

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. Each vineyard was picked and pressed separately and after settling, inoculated with different yeasts. Fermentation temperatures were kept at 57°F to 60°F and lasted about four weeks until the wine was nearly dry and tasted balanced. The wines were blended in December 2018 and bottled 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: 13.7%
pH: 3.17
Titratable Acidity: 6.2 g/L
Residual Sugar: 0.4%
Malolactic: No
Number of Cases: 154

Vineyard Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) grafted 1996
Harvest Date: Dunn Forest: Oct 8th
Sugar: 22.3^o Brix
pH: 3.3
Titratable Acidity: 6.3 g/L

