

airlie

2019 PINOT GRIS

ESTATE



Tasting Notes:

Stainless steel fermentation allows full fruit expression in this wine. Boldly fruit forward with perfect acid balance this well rounded pinot gris is complemented by a full bodied mid palate with a clean mineral finish. Lively aromas and flavors of tangerine and green apple lend themselves to food but you might just enjoy drinking it with friends.

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. Being 100% estate fruit and a smaller vintage, we decided to blend our typical pair of yeasts in an attempt to bring complexity to a smaller fermentation. Fermentation temperatures were kept at 57°F to 60°F and lasted about three weeks until the wine was nearly dry and tasted balanced. The wine was crossflow filtered and bottled under screwcap in January 2020.

Harvest Notes:

The 2019 growing season started early with a mild spring and lead into a pleasant but not overly warm summer. Almost reminiscent of what we longtimers like to consider a 'traditional' Oregon harvest. We dodged some rain periods during harvest but most rain was followed by a dry period allowing us to let the fruit hang and pick mostly when we would like. Our harvest started on September 25th with the Maréchal Foch and finished October 10th.

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: 13.25%
pH: 3.22
Titratable Acidity: 6.7 g/L
Residual Sugar: 0.3%
Malolactic: No
Number of Cases: 151

Vineyard Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) grafted 1996
Harvest Date: Dunn Forest: Oct 8th
Sugar: 21^o Brix
pH: 3.35
Titratable Acidity: 7.6 g/L

