



airlie

2019 ROSÉ OF PINOT NOIR

Tasting Notes:

Extended maceration gives this dry Rosé a full body with notes of pie cherry and apple. Crafted to please both red and white wine drinkers, the summery notes make you think of warm days and relaxing with friends. Serve it with a variety of cheeses and fresh fruit before dinner and bring what's left of the bottle in to finish with whatever you are enjoying; this wine is very agreeable.

Winemaking Notes:

Wanting to create a more full-bodied Rosé the fruit was gently destemmed into a small fermenter and allowed to sit on its skins for four days. After sufficient color development and a touch of tannin building the juice was drained off and transferred to neutral French oak barrels for fermentation. The skins were shoveled into the press and lightly pressed off and the press juice was also sent to neutral French oak barrels. Everything was inoculated with a variety of yeasts and allowed to ferment on its own. Fermentation finished in late November at which time the barrels were sulfured. We racked the wine to tank in December where the wine was cold stabilized and cross-flow filtered. The wine

was sterile bottled under screw cap 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: 13.8%
pH: 3.6
Titrateable Acidity: 6.2 g/L
Residual Sugar: 0.5%
Malolactic: no
Barrel Aging: 2 months
Cooperage: neutral French oak
Number of Cases: 237

Harvest Information:

Appellation: Willamette Valley
Clones: 115, 777
Vineyard Source: Dunn Forest (Estate) planted 2008
Harvest Date: Dunn Forest: Oct 10th
Sugar: 22.6^o Brix
pH: 3.38
Titrateable Acidity: 6.0 g/L

