

airlie

2020 PINOT GRIS



Tasting Notes:

Aromas of grapefruit and pear lead into a medium bodied mid-palet with notes of apple and citrus. A lingering finish completes this food friendly wine.

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 we decided this year to pick at two different times, separated by 10 days, as well as inoculating each tank with a different yeast in an effort to bring added complexity to our Pinot gris. Fermentation temperatures were kept at 57°F to 60°F and lasted about five weeks until the wines were nearly dry and tasted balanced. The wine was blended, crossflow filtered and bottled under screwcap in January 2021.

Harvest Notes:

The 2020 growing season started with a mild winter and drier than normal spring. While there were some untimely rains in mid-June for most of the Willamette Valley our cool site meant that bloom came along almost immediately after and we were spared crop thinning by Mother Nature. The rest of the growing season was almost ideal with moderate day time temperatures and cool nights, leading to a long, slow ripening season. The fires that struck at Labor Day were nerve racking and many lost their homes making the worry about grapes seem insignificant. However, growing grapes and making wines is our livelihood and so we persevered. It again appears that our little bowl of a valley saved as we looked up to the smoky black skies and drifting ash but still had remarkably clean air in our vineyard. The lack of sun slowed ripening even more and we started harvest closer to our traditional date October 2nd. Great flavor concentration, balanced acidity and moderate alcohols means the 2020 wines will be excellent now and into the future.

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: 13.1%
pH: 3.22
Titrateable Acidity: 6.2 g/L
Residual Sugar: 0.6%
Malolactic: No
Number of Cases: 279

Vineyard Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) grafted 1996
Harvest Date: Dunn Forest: Oct 7th & Oct 17th
Sugar: 22.1^o Brix
pH: 3.3
Titrateable Acidity: 6.1 g/L



Est. 1986 • 15305 Dunn Forest Road, Monmouth, OR 97361 • 503-838-6013 •

www.airliewinery.com

Mary Olson – Owner • Elizabeth Clark – Winemaker • Tracy Meese – Marketing & Sales