

airlie

2020 RIESLING



Tasting Notes:

This food friendly medium-dry Riesling balances apple aromas with juicy tropical flavors of pineapple and lime zest with a touch of sweetness. This wine is versatile enough to drink on its own or as a complement to a meal.

Winemaking Notes:

The grapes were hand harvested and immediately pressed off to minimize skin contact. Pressing decisions are done by taste and the cycle was stopped at just over one bar of pressure to minimize potential phenolics. After pressing the juice was allowed to settle four days before being racked and inoculated. Fermentation temperatures were kept at 52° to 55°F and lasted about four weeks until the wine tasted balanced. The wine was cold stabilized, 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: 11.7%
pH: 3.05
Titratable Acidity: 8.0 g/L
Residual Sugar: 1.84%
Malolactic: No
Aging: Stainless Steel
Number of Cases: 50

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) planted 1983
Harvest Date: Oct 19th
Sugar: 20.6° Brix
pH: 2.93
Titratable Acidity: 8.2 g/L



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