

# airlie

## 2021 PINOT GRIS - ESTATE



### Tasting Notes:

Aromas of peach and honeysuckle lead into a medium bodied mid-palate with notes of green apple and pear. 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 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 53°F to 58°F and lasted about seven weeks until the wine was nearly dry and tasted balanced. The wine was crossflow filtered and bottled under screwcap in January 2022.

### Harvest Notes:

The warm dry winter of 2021 led to an early bud break in some varietals while others were delayed by the cooler spring that followed. A late frost and June rains led to a lower than average fruit set in the vineyard but when summer really got underway the warm and dry weather produced beautiful, clean fruit. The heat wave that hit us at the end of June had us on tenterhooks briefly but soon the weather reverted into a more traditional Oregon summer and those fears were allayed. Late September and early October were perfect, cool and dry, allowing us to choose our own picking dates based on the state of the fruit, not the weather. We are excited about the balanced fruit that came in as a result and look forward to sharing our wines with you.

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:** 12.7%  
**pH:** 3.36  
**Titrateable Acidity:** 6.0 g/L  
**Residual Sugar:** 1.2%  
**Malolactic:** No  
**Number of Cases:** 404

### Vineyard Information:

**Appellation:** Willamette Valley  
**Vineyard Source:** Dunn Forest (Estate) grafted 1996  
**Harvest Date:** Dunn Forest: Sept 28<sup>th</sup> and 29<sup>th</sup>  
**Sugar:** 21.7<sup>o</sup> Brix  
**pH:** 3.2  
**Titrateable Acidity:** 6 g/L

