

airlie

2021 RIESLING - ESTATE



Tasting Notes:

Bursting with tropical notes and hints of lime, this lightly sweet wine is well balanced by its bright acidity and lingering finish.

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 ten weeks until the wine tasted balanced. The wine was cold stabilized, 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 varieties 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 dome 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: 12.0%
pH: 2.98
Titratable Acidity: 8.4 g/L
Residual Sugar: 2.25%
Malolactic: No
Aging: Stainless Steel
Number of Cases: 109

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) planted 1983
Harvest Date: Oct 8th
Sugar: 21.2° Brix
pH: 3.01
Titratable Acidity: 8.1 g/L

