

# airlie

## 2021 PINOT NOIR VINTNER'S SELECT



### Tasting Notes:

This estate grown, old vine, 100% Pommard clone pinot noir was barrel aged for 22 months. Showcasing complex flavors of dark fruit and spice, the firm tannins balance the lingering finish.

### Winemaking Notes:

The fruit was gently de-stemmed by a Euro Select into 1.5-ton fermenters leaving a very high whole berry content. A four to five day cold soak preceded inoculation done with a variety of yeasts designed to increase complexity and mouth-feel. Fermentations were punched down in the morning and pumped over in the evening for 10-11 days with temperatures peaking around 82°F. The wine was racked via gravity to settling tanks keeping each lot separate and was allowed to settle for four days before being racked to French oak barrels. The skins were shoveled into the press and pressed off to their own settling tank before racking. Keeping the free run and press wines separate gives me more flexibility in summer when we start blending. The wines were inoculated for malo-lactic and allowed to age for 10 months. At the end of August, the two selected reserve barrels were racked to neutral French oak barrels for an additional year of aging. The wine was racked from barrel, blended in tank and bottled in September 2023.

### 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 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 estate vineyard, Dunn Forest, is LIVE certified sustainable and Salmon Safe. The vineyard is hand cultivated allowing us to respond to individual vine needs.

### Wine Information:

Alcohol: 12.4%  
pH: 3.45  
Titratable Acidity: 6.4 g/L  
Malolactic: Yes  
Barrel Aging: 22 months  
Cooperage: French oak  
Number of Cases: 263

### Harvest Information:

Appellation: Willamette Valley  
Harvest Date: Oct  
Sugar: 21.7° Brix  
pH: 3.38  
Titratable Acidity: 6.8 g/L

