

airlie

2022 CHARDONNAY



Tasting Notes:

Honey and fresh peach aromas lead into flavors of warm apple Danish with a touch of pear and spice. Barrel fermentation fills out the mid-palate and adds to the lingering finish. This food friendly gem will pair well with seafood, salmon or chicken dishes, either grilled or topped with cream sauce. Or consider bringing out the apple and spice notes with an onion tart topped with blue cheese.

Winemaking Notes:

The fruit was gently de-stemmed directly into the press to minimize skin contact. Pressing decisions were done by taste and the press was stopped at just one bar of pressure to minimize the potential development of phenolics. After three days of settling, the juice was racked off its lees and sent to barrel. We inoculated with a variety of yeasts to increase complexity and after primary fermentation, the barrels were then inoculated for malo-lactic (ML). During ML, the barrels were stirred twice a week to increase mouthfeel and roundness. After ML, the wine was sulfured and allowed to sit on its lees, again adding to mouthfeel and to develop further complexity. The wine was racked to tank at the end of August, cold stabilized, filtered and bottled in September 2023.

Harvest Notes:

The 2022 growing season started early when a warmish March had us envisioning an early bud break and subsequent harvest. Then April came and the Willamette Valley was hit by a hard freeze event that threw everything in disarray. Not every vineyard was affected equally by the freeze with damage ranging from total losses to spotty losses, to no loss at all and, because of the timing, some couldn't tell if they had been damaged until weeks later. Our estate Dunn Forest vineyard fell into the latter category and in the end, we were hit hard but it was not a total loss, we still had some fruit. Summer came in cool and wet and by July the grapes were clean and healthy but weeks behind schedule. Fortunately, a nice warm August and September, followed by a beautiful October helped the fruit turn the corner just in time for a hurried harvest when the rains began.

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: 13.2%
pH: 3.72
Titrateable Acidity: 5.2 g/L
Malolactic: Yes
Barrel Aging: 10 months
Cooperage: French and American oak
Number of Cases: 86

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Sunset View Ranch
Harvest Date: October 8th
Sugar: 21.4^o Brix
pH: 3.41
Titrateable Acidity: 7.8 g/L

