

# airlie

## 2023 PINOT GRIS – ESTATE



### Tasting Notes:

Captivating aromas of peach and nectarine with touches of tangerine lead into a smooth, dry wine with a warm lingering finish highlighted with notes of mango and lime zest. Definitely food friendly, we're dreaming of chicken piccata or maybe poached salmon with lemon and dill.

### 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. Fermentation temperatures were kept at 53°F to 58°F and lasted about five weeks until the wine was nearly dry and tasted balanced. The wine was crossflow filtered and bottled under screwcap in February 2024.

### Harvest Notes:

2023 started off quiet with a cool spring pushing budbreak out to early May, then a few days of 90°F plus weather and the vines were popping. 10 days later there was almost an inch on growth on the vines and we hit mid bloom in early June. That's fast moving for our vines. A warm summer had us looking at an early harvest but some cooling and light rains in September slowed down ripening and, after a quick and slightly frenetic start, harvest stretched out until mid-October. The cool weather also helped maintain acid levels in the fruit and the wines are lively and well balanced with good aromatics and good aging potential.

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: 13.1%

pH: 3.33

Titrateable Acidity: 6.0 g/L

Residual Sugar: 0.3%

Malolactic: No

Number of Cases: 306

### Vineyard Information:

Appellation: Willamette Valley

Vineyard Source: Dunn Forest (Estate)

Harvest Dates: Dunn Forest: October 5<sup>th</sup> & 6<sup>th</sup>

Sugar: 21.2<sup>o</sup> Brix

pH: 3.41

Titrateable Acidity: 7.9 g/L

