

airlie

2023 RIESLING - ESTATE



Tasting Notes:

This slightly sweet old vine Riesling is well balanced by its bright acidity and lingering finish with notes of honeysuckle and grapefruit.



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 for three days before being racked and inoculated. Fermentation temperatures were kept at 52° to 55°F and lasted about four weeks until the wine tasted balanced. The wine was cold stabilized, 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: 11.4%
pH: 2.99
Titratable Acidity: 8.3 g/L
Residual Sugar: 1.44%
Malolactic: No
Aging: Stainless Steel
Number of Cases: 152

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) planted 1983
Harvest Date: Oct 14th
Sugar: 20.1^o Brix
pH: 2.95
Titratable Acidity: 11.8 g/L

