

airlie

2024 PINOT BLANC ESTATE



Tasting Notes:

A perfect go to wine for unexpected guests and your favorite meal. Subtle tropical flavors with kiwi and nectarine pair well with a variety of dishes.

Winemaking Notes:

The grapes were hand harvested and immediately destemmed and pressed off to minimize skin contact. Pressing decisions are done by taste and the cycle was stopped at just over one bar of pressure in order to minimize potential phenolics. After three days of settling, the juice was racked off its lees and inoculated. Stainless steel fermentation with temperatures being kept at 55° to 58°F lasted about three weeks until the wine was nearly dry while still maintaining its lovely tropical flavors. The wine was crossflow filtered and bottled under screwcap in January 2025.

Harvest Notes:

The 2024 growing season started with a wet January and February and a mild spring. Bud break occurred in mid-April with bloom following on schedule in middle to end of June. The rest of the growing season was almost ideal with moderate day time temperatures and cool nights, leading to a long, slow ripening season. A few short heat spikes in July and August kept us on track for an October harvest. The lovely October allowed us to stretch harvest out this year with the first grapes harvested on September 29th and our last pick October 24th. Great flavor concentration, balanced acidity and moderate alcohols means the 2024 wines will be excellent now and into the future.

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: 13.4%
pH: 3.15
Titrateable Acidity: 7.3 g/L
Residual Sugar: 0.43%
Malolactic: No
Aging: Stainless Steel
Number of Cases: 79

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) grafted 2012
Harvest Date: Oct 12th
Sugar: 21.7° Brix
pH: 3.1
Titrateable Acidity: 8.7 g/L

