airlie

2024 VIOGNIER

Tasting Notes:
This aromatic varietal showcases notes of honey, lavender and lime leading into lush fruit flavors of peach and apricot. Bright and refreshing, enjoy this with light summer fare.

Winemaking Notes:
This fruit came from the Mount Angel area across the valley from us and looked beautiful. We gently destemmed it into the press to minimize stem and skin contact and gave it a gentle pressing, stopped at just over 1 bar. A long, cool ferment with temperature ranging between 54 and 57F and lasting about four weeks produced this luscious, aromatic wine. Fermentation was stopped with a touch of residual sugar to provide weight and to keep the acidity balanced. 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 the middle to end of June. The rest of the growing season was almost ideal with moderate daytime 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:** 12.6%
- **pH:** 3.6
- **Titratable Acidity:** 5.3 g/L
- **Residual Sugar:** 0.68%
- **Malolactic:** No
- **Aging:** Stainless Steel
- **Number of Cases:** 153

Harvest Information:
- **Appellation:** Willamette Valley
- **Vineyard Source:** Kraemer, Mt Angel
- **Harvest Date:** Oct 23rd
- **Sugar:** 20.4° Brix
- **pH:** 3.36
- **Titratable Acidity:** 5.8 g/L

LIVE CERTIFIED SUSTAINABLE

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