airlie

2025 PINOT BLANC
ESTATE

Tasting Notes:
Enjoy this wine with friends in the afternoon sun with a fruit and cheese plate. Notes of golden apple and lime balance the silky midpalate and delicate finish.

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 two 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 2026.

Harvest Notes:
2025 kickstarted the growing season with a warm and early spring that continued into a warm summer with a little late-summer heat. Minimal rain led to a good fruit set in spring and low disease pressure throughout the growing season. This all culminated in a quick and compressed harvest beginning with Maréchal Foch on September 19th and wrapping up with Riesling on October 17th, one of our earliest picks here in our 40 years at Airlie. Great flavor concentration, balanced acidity and moderate alcohols means the 2025 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
- **Titratable Acidity:** 7.3 g/L
- **Residual Sugar:** 0.4%
- **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:** 3.10
- **Titratable Acidity:** 8.7 g/L

LIVE CERTIFIED SUSTAINABLE

Est. 1986 • 15305 Dunn Forest Road, Monmouth, OR 97361 • 503-838-6013 • www.airliewinery.com
Mary Olson – Owner • Elizabeth Clark – Winemaker • Brandy Peer – Marketing & Sales