

# airlie

## 2023 DRY GEWÜRZTRAMINER



### Tasting Notes:

Our cool site is an excellent location for this aromatic white. Showcasing not only exotic floral and grapefruit notes, this wine also develops lovely spice notes (“gewurz” means spice in German) as it ages. Being devoted to matching food and wine we make it in a dry style and think it pairs well with spicy dishes, think Thai curry or Peking duck with Szechuan pepper. If spice isn’t your thing, then classic German dishes such as sauerkraut and schnitzel work well too. Of course, we always enjoy it at Thanksgiving with turkey and cranberry sauce.

### 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 settled for several 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 and after crossflow filtering, 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:** 12.6%  
**pH:** 3.33  
**Titrateable Acidity:** 5.3 g/L  
**Residual Sugar:** 0.6%  
**Malolactic:** No  
**Aging:** Stainless Steel  
**Number of Cases:** 183

### Harvest Information:

**Appellation:** Willamette Valley  
**Vineyard Source:** Dunn Forest (Estate) planted 1983  
**Harvest Date:** Oct 14<sup>th</sup>  
**Sugar:** 21.0<sup>o</sup> Brix  
**pH:** 3.38  
**Titrateable Acidity:** 4.6 g/L

