

airlie

2023 PINOT BLANC ESTATE



Tasting Notes:

Floral aromas combined with notes of yellow pear lead into flavors of kiwi and honeydew and a touch of minerality. The bright acidity makes this a food friendly wine that will go with just about everything.

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 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: 12.4%
pH: 3.0
Titratable Acidity: 7.3 g/L
Residual Sugar: 0.7%
Malolactic: No
Aging: Stainless Steel
Number of Cases: 142

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) grafted 2012
Harvest Date: Oct 6th
Sugar: 19.9° Brix
pH: 3.16
Titratable Acidity: 8.3 g/L

