



2019 SWEET AMALIA

Willamette Valley

At Iris Vineyards we look to showcase the potential of Pinot Noir when planted in the proper place and in the hands of our dedicated growers and cellar staff.

TECHNICAL DATA

VARIETIES 100% Pinot Gris

AVA Willamette Valley

TA 11.4 g/L

RESIDUAL SUGAR 159 g/L

ALCOHOL 10.5%

ELEVAGE 100% Neutral French oak

Puncheons

CLONES Dijon 146 and 152

VINEYARDS Chalice Estate Vineyards

SOIL TYPES Bellpine

HARVESTED September 2019

BOTTLED January 2019

CELLARING

RELEASED May 2020

CASES [92](#)

WINEMAKER Aaron Lieberman

PROPRIETOR Pamela Frye

SRP: \$18.99

WINEMAKER NOTES

We frequently receive requests from club members and tasting room visitors for a sweet or dessert style wine. While many wine drinkers avoid sweet wines because these wines are often cloyingly sweet, unbalanced and low in aroma and flavor, it is possible to craft them in ways that avoid those pitfalls. Our first foray into the dessert wine category was with Chardonnay in the 2013 vintage. The 2019 Sweet Amalia is made in the same style but with Pinot gris. To make this wine flavorful and balanced we fermented the juice in 500 liter puncheons and then allowed it to age on its lees for several months. The juice for this wine was concentrated through freezing and then slow thawing to achieve an initial Brix of 32.6. Starting fermentation at this high sugar level insures a slow, cool ferment which preserves the delicate flavors and contributes to the complexity of the wine. Another advantage of this method is the fermentation stops naturally with no need to add a lot of SO₂ or to chill the wine to stop the yeast.

Tasting Notes

Sweet Amalia is a delicate dessert wine with aromas of raw honey, orange marmalade and dates. It has a lingering, nectar-like yet crisp finish. The grapes for this wine were selected from our impeccably managed vineyard.

VINTAGE DESCRIPTION

The 2019 vintage had warmer than average growing conditions following a warmer than average 2018 and slightly cooler than average 2017. Budbreak occurred late in April which is typical for our vineyard. Bloom occurred with favorable weather in the last week of June. From there on the season was fairly average in terms of precipitation and temperature until September. The fall ripening period reminded us of conditions which were more commonly faced by growers and winemakers in the 1980s and 90s with a relatively early start to the rainy season. In light of this challenge we made some necessary adjustments to our picking decisions and fermentation techniques to make the best of the grapes we were given.