



# airlie

## 2014 SEVEN

**Awards:** Silver – International Women’s Wine Competition - 2016  
2015 July Value Pick – Oregon Wine Press

**Tasting Notes:**

A refreshing and complex wine that appeals to all. Aromas of lemongrass, melon and pear lead into a velvety mid palate that is lightly sweetened. This is offset by juicy acidity which leads into a lingering finish with notes of pineapple.

**Winemaking Notes:**

This wine is made from a blend of seven white grapes. In order to help preserve the individual characteristics of those grapes each piece of the wine is fermented separately to be made into a single varietal then a portion of each of those wines is used to make this blend. Blending trials generally last for six to eight weeks while we create the best wine possible balancing not only the characteristics of each varietal, not letting any one grape dominate, but also balancing the acidity and sweetness so the wine remains refreshing while appealing to a variety of palates. This year was fun to blend as for the first time all seven grapes came from our estate vineyard. BeckenRidge vineyard is also represented in the Riesling, Gewürztraminer and Pinot gris.

**Varietals (Most to Least):** Müller Thurgau, Pinot gris, Riesling, Gewürztraminer, Chardonnay, Pinot blanc, Muscat Ottonel.

**Harvest Notes:**

The 2014 growing season was the warmest on record for the Willamette Valley, until 2015. Our cooler estate vineyard on the edge of the Oregon Coast Range welcomed the steady warmer temperatures rather than a blistering heat wave at the end of the season. The extra warmth led to early sugar accumulation followed by light rain prior to harvest. This slowed ripening just enough to allow full flavor development producing a well-balanced grape, perfect for making wine.

Our winery and vineyards are certified sustainable by Salmon Safe and LIVE. The vineyards are hand cultivated allowing us to respond to individual vine needs.

**Wine Information:**

**Alcohol:** 11.9%

**pH:** 3.19

**Titrateable Acidity:** 6.7 g/L

**Residual Sugar:** 1.3%

**Aging:** Stainless Steel

**Number of Cases:** 1,681

**Harvest Information:**

**Appellation:** Willamette Valley

**Vineyard Sources:**

- BeckenRidge,
- Dunn Forest

**Harvest Dates:** Oct 4th – Oct 13th

