

airlie

2019 SEVEN



Tasting Notes:

Celebrating the approachability and complexity of these seven white varietals: Riesling, Pinot blanc, Müller Thurgau, Muscat Ottonel, Gewürztraminer, Pinot gris, and Chardonnay. A touch of sweetness and great structure will have you pouring another glass.

Winemaking Notes:

This wine is made from a blend of seven white grapes. For the first time even we co-fermented several of the varietals due to a small harvest. The Pinot gris, Müller Thurgau and Riesling were fermented separately as traditional and the other four varietals were pressed into a single tank and treated as one wine. We conducted blending trials to 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. The wine was crossflow filtered and bottled under screwcap in January 2020.

Harvest Notes:

The 2019 growing season started early with a mild spring and lead into a pleasant but not overly warm summer. Almost reminiscent of what we longtimers like to consider a ‘traditional’ Oregon harvest. We dodged some rain periods during harvest but most rain was followed by a dry period allowing us to let the fruit hang and pick mostly when we would like. Our harvest started on September 25th with the Maréchal Foch and finished October 10th.

Our winery and our estate vineyard, Dunn Forest, are LIVE certified sustainable and Salmon Safe. The vineyard is hand cultivated allowing us to respond to individual vine needs.

Wine Information:

Alcohol: 12.0%
pH: 3.09
Titratable Acidity: 7.6 g/L
Residual Sugar: 1.7%
Aging: Stainless Steel
Number of Cases: 539

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) planted 1983
Harvest Dates: Oct 2nd – Oct 10th
Sugar: 19.6^o - 22^o Brix
pH: 3.04 - 3.35
Titratable Acidity: 6.4 – 9.5 g/L

