

airlie

2020 SEVEN



Tasting Notes:

Celebrating the approachability and complexity of these seven white varietals: Riesling, Müller Thurgau, Pinot blanc, Muscat Ottonel, Pinot gris, Gewürztraminer 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. 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. The wine was crossflow filtered and bottled under screwcap in January 2021.

Harvest Notes:

The 2020 growing season started with a mild winter and drier than normal spring. While there were some untimely rains in mid-June for most of the Willamette Valley our cool site meant that bloom came along almost immediately after and we were spared crop thinning by Mother Nature. The rest of the growing season was almost ideal with moderate day time temperatures and cool nights, leading to a long, slow ripening season. The fires that struck at Labor Day were nerve racking and many lost their homes making the worry about grapes seem insignificant. However, growing grapes and making wines is our livelihood and so we persevered. It again appears that our little bowl of a valley saved as we looked up to the smoky black skies and drifting ash but still had remarkably clean air in our vineyard. The lack of sun slowed ripening even more and we started harvest closer to our traditional date

October 2nd. Great flavor concentration, balanced acidity and moderate alcohols means the 2020 wines will be excellent now and into the future.

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: 11.9%
pH: 3.4
Titrateable Acidity: 5.9 g/L
Residual Sugar: 1.4%
Aging: Stainless Steel
Number of Cases: 253

Harvest Information:

Appellation: Willamette Valley
Vineyard Source: Dunn Forest (Estate) planted 1983
Harvest Dates: Oct 7th – Oct 19th
Sugar: 19^o - 22^o Brix
pH: 2.93 - 3.64
Titrateable Acidity: 4.4 – 8.2 g/L

