

airlie

2021 SEVEN



Tasting Notes:

Celebrating the approachability and complexity of these seven white varietals: Chardonnay, Müller Thurgau, Gewürztraminer, Viognier, Riesling, Sauvignon blanc and Pinot gris. 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 February 2022.

Harvest Notes:

The warm dry winter of 2021 led to an early bud break in some varietals while others were delayed by the cooler spring that followed. A late frost and June rains led to a lower than average fruit set in the vineyard but when summer really got underway the warm and dry weather produced beautiful, clean fruit. The heat dome that hit us at the end of June had us on tenterhooks briefly but soon the weather reverted into a more traditional Oregon summer and those fears were allayed. Late September and early October were perfect, cool and dry, allowing us to choose our own picking dates based on the state of the fruit, not the weather. We are excited about the balanced fruit that came in as a result and look forward to sharing our wines with you.

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: 12.9%
pH: 3.4
Titrateable Acidity: 3.9 g/L
Residual Sugar: 1.1%
Aging: Stainless Steel
Number of Cases: 628

Harvest Information:

Appellation: Willamette Valley
Vineyard Sources: Dunn Forest (Estate) & Kraemer Vineyards, Mt Angel
Harvest Dates: Sep 23rd – Oct 8th
Sugar: 18^o – 24^o Brix
pH: 3.01 – 3.48
Titrateable Acidity: 3.7 – 8.1 g/L

