

# airlie

## 2023 SEVEN



### Tasting Notes:

Celebrating the approachability and complexity of these seven white varietals: Müller Thurgau, Viognier, Pinot Gris, Riesling, Gewürztraminer, Gruner Veltliner, and Muscat Ottonel. 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 2024.

### Harvest Notes:

2023 started off quiet with a cool spring pushing budbreak out to early May, then a few days of 90°F plus weather and the vines were popping. 10 days later there was almost an inch on growth on the vines and we hit mid bloom in early June. That's fast moving for our vines. A warm summer had us looking at an early harvest but some cooling and light rains in September slowed down ripening and, after a quick and slightly frenetic start, harvest stretched out until mid-October. The cool weather also helped maintain acid levels in the fruit and the wines are lively and well balanced with good aromatics and good aging potential.

Our vineyard, Dunn Forest, is 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:** 3.24  
**Titrateable Acidity:** 7.2 g/L  
**Residual Sugar:** 1.3%  
**Aging:** Stainless Steel  
**Number of Cases:** 575

### Harvest Information:

**Appellation:** Willamette Valley  
**Vineyard Sources:** Dunn Forest (Estate) & Kraemer Vineyards, Mt Angel  
**Harvest Dates:** Sep 24<sup>th</sup> – Oct 14<sup>th</sup>  
**Sugar:** 19.3<sup>o</sup> – 21.2<sup>o</sup> Brix  
**pH:** 2.95 – 3.41  
**Titrateable Acidity:** 4.6 – 11.8 g/L

