airlie

2025 SEVEN

Tasting Notes:
Celebrating the approachability and complexity of these seven white varietals: Gewürztraminer, Müller Thurgau, Riesling, Sauvignon Blanc, Chardonnay, Muscat Ottonel and Gruner Veltliner. 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 preserve the individual characteristics of those grapes each piece of the wine is fermented separately and 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 2026.

Harvest Notes:
2025 kickstarted the growing season with a warm and early spring that continued into a warm summer with a little late-summer heat. Minimal rain led to a good fruit set in spring and low disease pressure throughout the growing season. This all culminated in a quick and compressed harvest beginning with Maréchal Foch on September 19th and wrapping up with Riesling on October 17th, one of our earliest picks here in our 40 years at Airlie. Great flavor concentration, balanced acidity and moderate alcohols mean the 2025 wines will be excellent now and into the future.

Our estate 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:** 12.0%
- **pH**: 3.08
- **Titratable Acidity**: 5.8 g/L
- **Residual Sugar**: 1.1%
- **Aging:** Stainless Steel
- **Number of Cases:** 205

Harvest Information:
- **Appellation:** Willamette Valley
- **Vineyard Sources:** Dunn Forest (Estate) & Kraemer Vineyards, Mt Angel
- **Harvest Dates:** Sep 23rd – Oct 17th
- **Sugar**: 18.6° – 23.4° Brix
- **pH**: 3.06 – 3.43
- **Titratable Acidity**: 5.5 – 10.1 g/L

LIVE CERTIFIED SUSTAINABLE

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