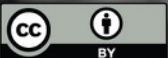


OREGON WINE

AIRLIE WINERY – *SIT, SIP, STAY*



OREGON
WINE
BOARD

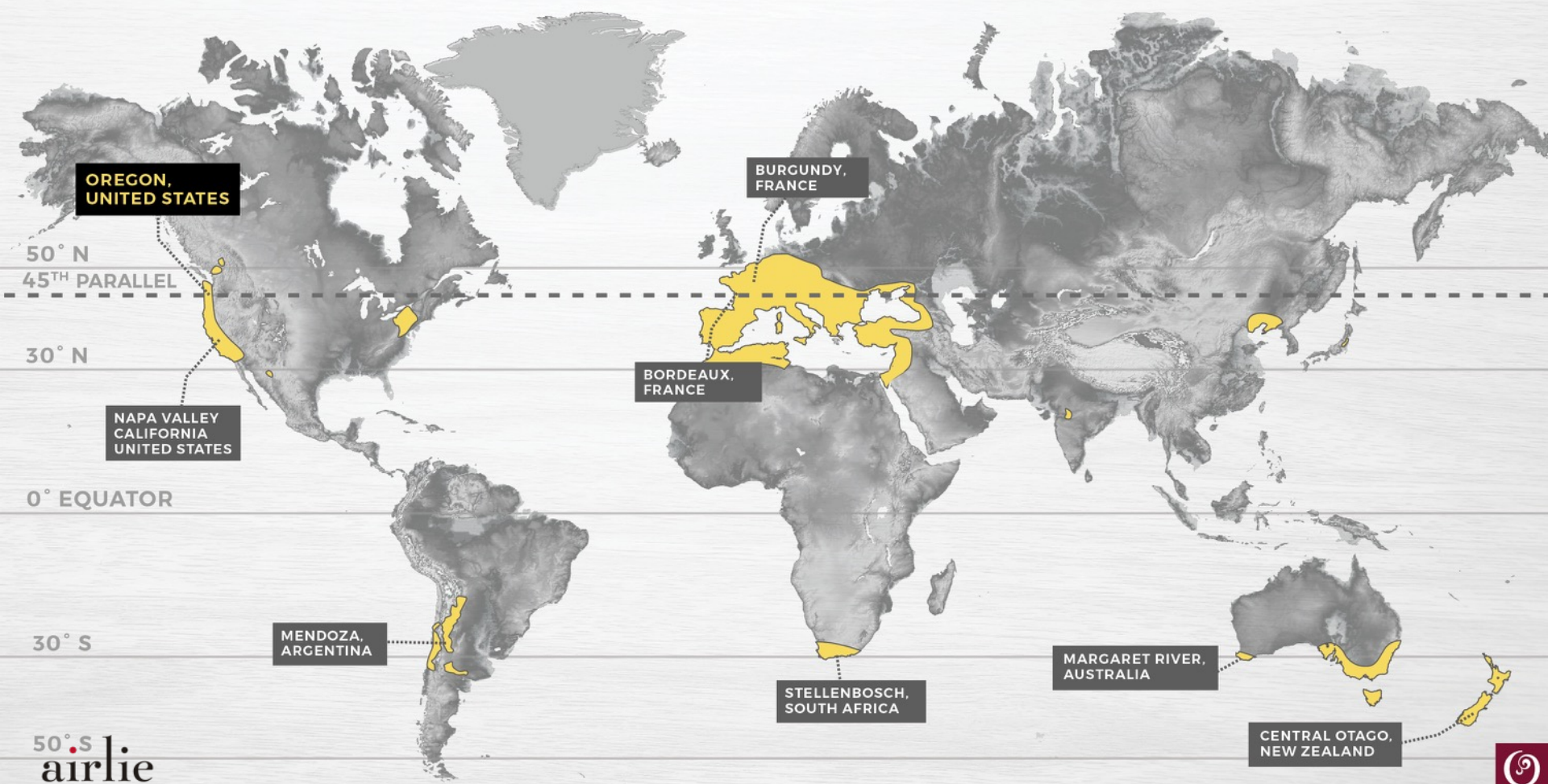


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WHY OREGON WINE?

WHERE IN THE WORLD IS OREGON?

The world's premier winegrowing regions are found between the latitudes of 30-50°. Oregon is located in the northwestern United States at a northerly latitude between 42-46° N.



CELEBRATED, RENOWNED, EXQUISITE.

Oregon's Willamette Valley is, at this point, synonymous with glorious Pinot noir. No other grape is as reflective of climatic and site differences, and small distances in the valley can yield wines of distinctly different character, each captivating in its own way.

WILLAMETTE VALLEY

Established: 1983

Planted Area: 19,300 acres (7,800 ha)

Predominant Soils: Marine sedimentary,
volcanic, loess

Predominant Varieties: Pinot noir, Pinot gris,
Chardonnay, Riesling, Pinot blanc

airlie

PACIFIC
OCEAN

COAST RANGE

WASHINGTON

Columbia River

PORTLAND

SALEM

I-5

CASCADE RANGE

EUGENE

I-5

ELEVATION (FT)

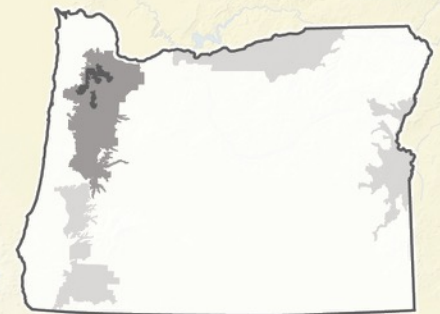
11K

6K

SEA
LEVEL

SOUTHERN
OREGON

airlie



OREGON'S ONGOING COMMITMENT TO SUSTAINABILITY



45% of Oregon vineyards are certified sustainable, more than any other major U.S. wine growing region.

Standards of the following agencies have been adopted by many Oregon vineyards and wineries:

LIVE
Salmon-Safe
Demeter Biodynamic
USDA Organic / Oregon Tilth
Deep Roots Coalition

AIRLIE WINERY'S COMMITMENT AND PHILOSOPHY ON SUSTAINABILITY

“I think of sustainability as a three legged stool how your treat the earth, how you treat your employees and how you treat your customers. It drives all of your decisions and becomes how you think.”

- Mary Olson, Owner

VARIETAL DECLARATION

OREGON SETS THE BAR HIGHER FOR QUALITY AND PURER VARIETAL EXPRESSION.

In Oregon, at least 90% of a wine must be made from the variety named on the label.

The 90% rule applies to Pinot noir, Pinot gris, Chardonnay, Pinot blanc and more than 50 other varieties grown in Oregon.



A COMMITMENT TO QUALITY

The attention and care given by Oregon's grapegrowers and winemakers from vine to bottle are reflected in its consistently high quality wines.



Oregon's share
of domestic wine
production



Oregon's share of Wine
Spectator's 90+ scores
on domestic wines
in 2015

THE AIRLIE STORY

THE AIRLIE STORY

We are two women, Mary Olson – owner, and Elizabeth Clark - winemaker who have gone all in to craft and present our wines to as many people as we can reach. We believe that everyone should be able to drink wonderful wines with exceptional food or to share with friends whenever the situation arises. Our winemaker, Elizabeth Clark crafts our wines with skill and art to create the very best that our estate vineyard has to offer. We make a number of different wines at Airlie, giving us a unique opportunity to provide a broad range of varietals and styles to the people who come to taste our wines and enjoy the Airlie experience.

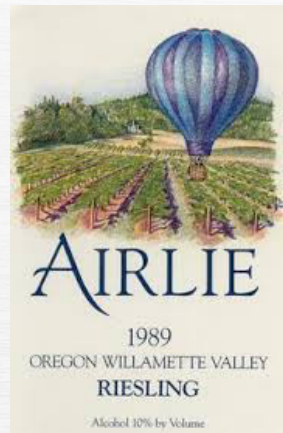
1983

Airlie's estate vineyard, Dunn Forest Vineyard is established and planted.



1986

Airlie Winery is established and opens its doors for business. Here's a VERY old label we found in a Polk County Museum.



1955
airlie

1965

1975

1985

1995

2005

TODAY



1997

Mary Olson throws caution to the wind, leaves her executive position at the phone company and buys a vineyard – What could possibly go wrong?



2005

Elizabeth Clark is the new winemaker at Airlie Winery. She trained under Myron Redford at Amity Vineyards before taking the winemaking reins at Airlie



2007

Dunn Forest Vineyards is LIVE Certified and Salmon Safe.



2012

Airlie Winery is LIVE Certified and Salmon Safe.



2015

Airlie Winery launches its new label!
 Mary is ready to make the brand
 her own. Say goodbye to the
 balloon.
 Hello clean and sassy!



2016



**Airlie Winery celebrates it's 30th anniversary!
Happy Birthday Airlie!**



WHY AIRLIE WINE?

“

Elizabeth Clark took her degree in mathematics and left the East Coast to begin making wine in the Willamette Valley . . . she took the helm at Airlie, and she's producing some of Oregon's most overlooked Pinot Noir. . .

”

Great Northwest Wine Invitational

October, 2014



“

I am frequently asked to recommend a really good Pinot Noir under \$30, the so-called sweet spot. Most consumers are not willing to pay over \$30 for a wine they want to drink on a daily basis. I was pleasantly surprised with my first tasting of Airlie Winery Pinot Noirs and I can highly recommend them for their high quality at surprisingly reasonable prices.

”

- Rusty Gaffney MD

Pinotfile – Volume 10, Issue 14

JULY 12, 2015



“

Elizabeth Clark remains one of the Willamette Valley's most underrated winemakers, and her latest Riesling from her Dunn Forest winery in the Coast Range foothills serves as yet another example . . . Her skilled work with acidity easily balances the listed residual sugar of 1%. It finishes with crisp acidity. This earned a gold medal at the 2016 Cascadia Wine Competition

”

Wine Press Northwest

JULY 23, 2016



AIRLIE WINES

AIRLIE WINERY

2013 PINOT NOIR – WILLAMETTE VALLEY

“We might be certified Salmon Safe , but no salmon is safe around an open bottle of our wine!”

Mary Olson – owner

Awards: 92pts – PinotFile – Volume 10, Issue 47 – 2016

Gold – International Women’s Wine Comp

Profile: A cooler more typical weather pattern produced a classic Pinot noir compared to the opulent Pinots of 2012. Bright acidity along with medium tannins makes this wine enjoyable now and a perfect food companion.

Variety: 100% Pinot noir

Appellation: Willamette Valley

SRP: \$28.00 / 750mL bottle



AIRLIE WINERY

2015 PINOT GRIS

“We might be certified Salmon Safe , but no salmon is safe around an open bottle of our wine!”

Mary Olson – owner

Awards: Gold - Cascadia Wine Competition - 2016

Best in Class - Northwest Wine Summit - 2016

Profile: Stainless steel fermentation allows full fruit expression in this wine. Bold fruit leads to a perfect acid balance in this medium bodied wine with a refreshing mid palate with a clean mineral finish.

Variety: 100% Pinot Gris

Appellation: Willamette Valley

SRP: \$18.00 / 750mL bottle



AIRLIE WINERY

2015 PINOT BLANC - ESTATE

"We might be certified Salmon Safe , but no salmon is safe around an open bottle of our wine!"

Mary Olson – owner

Awards: **GOLD** - Cascadia Wine Competition – 2016

SILVER - International Women's Wine Competition - 2016

Profile: Our 2015 Pinot Blanc opens with aromas of orange blossom - perfect for spring! It is an exceptionally well balanced wine with a full-bodied mouth-feel and bright acidity. The rich flavors of pineapple, pear and honey work well with egg dishes and pasta especially with a little lemon or grated parmesan. Not feeling egg or pasta dishes? This lovely wine is perfect with a summer seafood feast!

Variety: 100% Pinot Blanc

Appellation: Willamette Valley

SRP: \$20.00 / 750mL bottle



AIRLIE WINERY

2014 SEVEN

“We might be certified Salmon Safe , but no salmon is safe around an open bottle of our wine!”

Mary Olson – owner

Awards: **Silver** – International Women’s Wine Competition - 2016

2015 July Value Pick – Oregon Wine Press

Profile: This blend of seven white grapes is a refreshing and complex wine is a real crowd pleaser. Aromas of lemongrass, melon and pear lead into a velvety mid palate that is lightly sweetened. This is offset by juicy acidity which leads into a lingering finish with notes of pineapple.

Variety: White Blend: Müller Thurgau, Pinot gris, Riesling, Gewürztraminer, Chardonnay, Pinot blanc, Muscat Ottonel.

Appellation: Willamette Valley

SRP: \$16.00 / 750mL bottle



