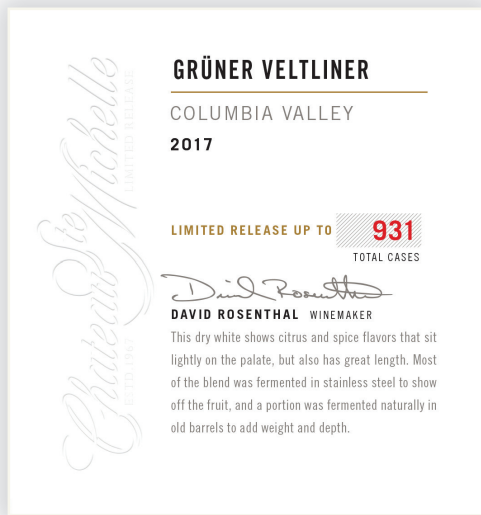




2017 GRÜNER VELTLINER

Columbia Valley

Limited Release



GRÜNER VELTLINER

COLUMBIA VALLEY

2017

LIMITED RELEASE UP TO **931**
TOTAL CASES

David Rosenthal

DAVID ROSENTHAL WINEMAKER

This dry white shows citrus and spice flavors that sit lightly on the palate, but also has great length. Most of the blend was fermented in stainless steel to show off the fruit, and a portion was fermented naturally in old barrels to add weight and depth.

TECHNICAL DATA

TA	0.63 g/100mL
pH	3.03
Residual Sugar	0.15 g/100mL
Blend	100% Grüner Veltliner
% Alcohol	12.5%
Cases produced	931

VINTAGE

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

WINEMAKING

- The juice was fermented for three weeks in stainless steel.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.
- The wine was aged *sur lie* for seven months in 7% Neutral Oak.

TASTING NOTES

"This dry white shows citrus and spice flavors that sit lightly on the palate, but also has great length. Most of the blend was fermented in stainless steel to show off the fruit, and a portion was fermented naturally in old barrels to add weight and depth."

David Rosenthal
Winemaker