



COLUMBIA VALLEY

2018 Grüner Veltliner

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- 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.
- Columbia Valley's northerly latitude provides increased sunlight during the peak-growing season, increasing the fruit's ability to ripen.

WINEMAKING NOTES

- The Grüner Veltliner juice was fermented for three weeks in stainless steel to highlight the bright fruit flavors.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.

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

TA: 0.69 g/100mL

PH: 3.05

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.08 g/100mL

BLEND: 100% Grüner Veltliner

CASE PRODUCTION:

1378