



## COLUMBIA VALLEY

# 2019 Grüner Veltliner

### VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

### VINEYARD NOTES

- 100% of the fruit was sourced from our Yakima Valley vineyards in a slightly cooler area.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

### 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.
- The juice was fermented for three weeks in stainless steel

### TASTING NOTES

“This Gruner Veltliner combines racy acidity, minerality and citrus flavors with a velvety soft texture and floral aromas on the finish. It has tension and focus but it has an inviting personality that will keep you coming back for another sip. Did I use enough “wine nerd” language for you in that description?” – David Rosenthal

TA: 0.66 g/100 mL

PH: 3.2

ALCOHOL: 13.5%

RESIDUAL SUGAR: 0.14 g/100 mL

BLEND:

100% Grüner Veltliner