

2016 Grüner Veltliner

Harvest Date: 10/11/2016

Bottling Date: 02/21/2017

Brix at Harvest: 22.3

TA: 6.15g/L

RS: 1.7%

pH: 3.43

ABV: 12.3%

Malic Acid: 1.37g/L

Fermentation:

100% Stainless steel with yeast CEG at 55-65 degrees.

Partial malolactic fermentation.

Composition: 97.1% 2016 Grüner Veltliner
2.9% 2016 Viognier

Our 2016 Grüner Veltliner is a medium bodied white wine. Aromatics of candied mango and marmalade greet the nose leading into silky citrus notes with a full mouth finish. This is a perfect pairing with spicy foods, such as Indian and Thai cuisine.

Peak drinkability 2017-2020

362 cases produced

Retail \$27/Bottle