

# 2015 Grüner Veltliner

Harvest Date: 10/6/2015

Bottling Date: 02/23/2016

Brix at Harvest: 23.4

TA: 4.6g/L

RS: 3.1%

pH: 3.57

ABV: 12.45%

Malic Acid: 1.08g/L

Fermentation:

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

Partial Malo-lactic fermentation.

Composition: 99.5% 2015 Grüner Veltliner  
0.5% 2015 Viognier

Our 2015 Grüner Veltliner is a medium bodied white wine. Aromatics of candied mango and marmalade greet the nose leading into a silky creamy full mouth finish. This is a perfect pairing with spicy foods, such as Indian and Thai cuisine.

Peak drinkability 2016-2019

375 cases produced

Retail \$24/Bottle