



## 2012 Grüner Veltliner Estate

### ***The Vintage:***

The 2012 growing season saw average temperatures but plenty of rainfall in the spring and early summer which delayed the vines significantly. We had a late bud-break again (end of April) but the vintage was 'saved' by moderately warm summer weather and a record breaking 90 day dry spell that extended into mid October. Because of this shift in the growing season we experienced an average timing of harvest (Oct 7th – Oct 28th). This resulted in concentrated, juicy, high acid wines with mature phenolics and plenty of complexity due to the grapes extended 'hang-time'.

### ***Production Notes:***

The 2012 Johan Vineyards Grüner Veltliner is made entirely from our estate-grown grapes. The grapes were crushed and destemmed before given a four-day cold soak prior to pressing. It was barrel fermented with native yeasts in 500 liter French oak barrels and sur lie aged (without stirring) for 10 months where it was allowed to go through partial malo-lactic fermentation. This Grüner was bottled August 15th, 2013.

pH 3.37

TA 6.3

Alc. 11.5%

70 cases produced