



2015 GRÜNER VELTLINER

PHILOSOPHY

THE VARIETAL CHARACTER OF GRÜNER VELTLINER IS INTENSE AND HIGHLY UNIQUE. THERE IS A RANGE OF FRUIT MATURITY WITH WHICH THIS GRAPE CAN BE HARVESTED TO LEND ITSELF TO AN ARRAY OF DIFFERENT STYLES. THE RESULTING WINES CAN VARY FROM LEAN AND HERBAL, TO HIGHLY TEXTURED AND EXOTIC SMELLING, DEPENDING ON THE VINEYARDS ABILITY TO RIPEN THE FRUIT. OUR SITE PRODUCES FRUIT THAT WANTS TO BE RICH AND EXOTIC, PRODUCING SIGNIFICANT TEXTURE FOR ITS MEAGER ALCOHOL LEVELS. WE PREFER THIS STYLE FOR OUR OWN TASTE AND ENCOURAGE IT BY AGING THE WINE IN LARGER FORMAT OAK PUNCHEONS FOR 10 MONTHS WITH FULL SOLIDS.

VINTAGE NOTES

THE 2015 GROWING SEASON WAS THE WARMEST, DRIEST YEAR ON RECORD IN THE RECENT HISTORY OF THE WILLAMETTE VALLEY. WE WERE THANKFUL FOR OUR STRONG WINDS FROM THE VAN DUZER CORRIDOR, WHICH BRING A NICE COOLING EFFECT IN THE HEAT OF THE AFTERNOON. AFTER AN EARLY BUD-BREAK IN MID-APRIL, THE CANOPY GREW RAPIDLY OVER THE NEXT COUPLE OF MONTHS DUE TO DRY SOILS AND WARM TEMPERATURES. DESPITE THE WARMER SEASON, THE 2015 FRUIT RETAINED A BRIGHT NATURAL ACIDITY, OFFERING FOCUS AND VIBRANCY TO EACH OF THE WINES.

PRODUCTION NOTES

THIS GRÜNER IS MADE ENTIRELY FROM OUR ESTATE-GROWN GRAPES. THE GRAPES WERE CRUSHED AND DESTEMMED BEFORE PRESSING. THE JUICE WAS THEN BARREL FERMENTED WITH NATIVE YEASTS (BOTH PRIMARY AND MALOLACTIC) IN 500 LITER FRENCH OAK PUNCHEONS, AND AGED SUR LIE (WITHOUT STIRRING) FOR 10 MONTHS.

PRODUCTION: 124 CASES PRODUCED

ALCOHOL: 12.8%

PH: 3.50

TA: 5.7