

2023 GRÜNER VELTLINER COLUMBIA VALLEY

lemon • chicories • tea leaves • white peppercorns • honey



VINEYARD

BLOXOM VINEYARD

ASSEMBLAGE

100% GRÜNER VELTLINER

WINEMAKER

DUSTY JENKINS

PRODUCTION 234 CASES

ALCOHOL - 12.4%

TA: 6.1 G/L | PH : 3.54

VINIFICATION

The fruit was hand-harvested on September 11th. The fruit was immediately crushed, destemmed, and pressed. The juice was transferred to tank and cold settled for two days at which time it was racked off the gross lees and warmed. The wine cold fermented to dry, which took 16 days. After fermentation, the wine was chilled to inhibit any spontaneous malolactic fermentation from occurring. The wine was heat/cold stabilized and sterile filtered prior to being bottled on January 31st, 2022.

AGEING

The wine was aged for 3 months in stainless steel.

TASTING NOTES

The resulting wine is a peach-hued, medium-bodied, medium acid rosé. The nose opens to a mix of peach with orange blossom and grapefruit in the background. The palate is dry refreshingly crisp and balanced.