

2024 GRÜNER VELTLINER

COLUMBIA VALLEY AVA

tea leaves ▪ lemongrass ▪ white peach ▪ gardenia ▪ pomelo ▪ apricot



VINIFICATION

The fruit was hand-harvested on September 24th and was immediately crushed, destemmed, and pressed. The juice was then transferred to tank where it cold-settled for two days. After this period, the clear juice was racked off the gross lees and warmed up. The wine fermented cold until it reached dryness, which took 16 days. Once fermentation was completed, the wine was chilled to prevent any spontaneous malolactic fermentation. It was then heat/cold stabilized, and sterile filtered before being bottled on February 5th, 2025.

AGING

The wine was aged in stainless steel tank for 3 months.

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