

2008 Grüner Veltliner 125 cases

Tasting Notes

Fresh lemon/lime, barely ripe pineapple, honeydew melon and green apple flavors with a hint of white pepper in the nose. These are young vines displaying some youthful varietal character. Enjoy with fresh chilled shellfish and sushi (and of course asparagus and artichokes).

Harvest Notes

Vineyard: Underwood Mountain
Appellation: Columbia Gorge
Year Planted: 2005
Harvest Date: mid October
Varietals: 100% Grüner Veltliner

Vineyard

Underwood Mountain Vineyard is tucked into a sheltered pocket on the south east side of a Cascade Mountain volcano. Protected from the marine rains, yet completely alpine in character, this vineyard produces wines with focused aromas and flavors, and bracing acidity. This is the first Grüner planting in Washington state.

Vinification

The fruit is hand harvested and transported to the winery in the early morning. All fruit is whole cluster pressed with press fractions kept separate. Settled overnight without the use of sulfites and then racked to stainless steel and neutral barrels. Inoculated in tank, un-inoculated in barrel, fermentation completes in mid-november. No malo-lactic fermentation. Blended and sterile bottled in April.

