

## 2010 Grüner Veltliner 216 cases

### Tasting Notes

Truly mountain grown fruit, this location produces wines of exceptional focus and clarity. This wine is dry, backed by brilliant acidity and shows flavors and aromas of classic Gruner from the old country; wet stone, melon rind, lemon and white pepper. A perfect complement to fresh chilled shellfish and sushi, asparagus and artichokes.

### Harvest Notes

- Vineyard:** Underwood Mountain  
**Appellation:** Columbia Gorge  
**Year Planted:** 2005  
**Harvest Dates:** mid October  
**Varietal:** 100% Gruner 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 brilliant 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 older French oak barrels. Native fermentation in barrel completes in mid November. Occasional lees stirring and no malolactic fermentation contribute richness while maintaining acidity. Blended and sterile bottled in April.

