

2012 Grüner Veltliner

305 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 Austrian Grüner; wet stone, lime blossoms, lemon verbena and fresh mown hay. A perfect complement to fresh chilled shellfish and sushi, asparagus and artichokes.

Harvest Notes

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

Vineyard

Underwood Mountain Vineyard is tucked into a sheltered pocket on the southeast 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 and settled overnight without the use of sulfites, then racked into a Nomblot concrete fermenter. Native fermentation in concrete tank completes in mid November. 1/4 of the juice had 6 hours of skin contact for richness and body. No malolactic fermentation. Blended and sterile bottled in March.

