

Wine Tech Notes

2013 Grüner Veltliner

315 cases produced • 13.3% Alc. By Vol.

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

Vineyards

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 was hand harvested and transported to the winery in the early morning. It was then whole cluster pressed and settled overnight without the use of sulfites, and racked into a Nomblot concrete fermenter. Native fermentation in concrete tank completed in mid November with no malolactic fermentation. Blended and sterile bottled in March.