



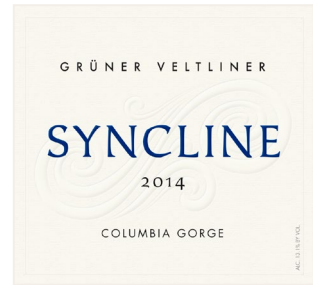
Wine Tech Notes

2014 Grüner Veltliner

550 cases produced • 13.1% 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 and Celilo Vineyards
- Appellation:** Columbia Gorge
- 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.

Celilo vineyard sits directly on the crest of the Cascade Mountains on a bluff 1,100' in elevation on Underwood Mountain, overlooking the Columbia River Gorge. This is a unique environment where marine, desert, and alpine climates intersect to provide weather patterns perfect for Gruner. Soils are volcanic and are dry farmed.

Vinification

The fruit was hand harvested and transported to the winery in 0.5 ton bins. 90% of the fruit was whole cluster pressed to tank and settled overnight. It was then transferred to a combination of concrete egg, acaccia barrels, and stainless steel tanks. The remaining 10% was destemmed and left with skin contact for 3 hours, then pressed and settled overnight to be racked into stainless steel the following day. No malolactic fermentation, blended and bottled in March.