



Wine Tech Notes

2015 Grüner Veltliner

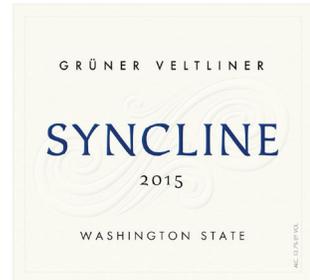
440 cases produced • 13.7% Alc. By Vol.

Tasting Notes

From two cool climate regions in Washington State; Columbia Gorge and Terrace Heights: Underwood Mt. and Celilo Vineyards produce wines of exceptional focus and clarity, Bloxom Vineyard adds fresh, bright, and intense flavors.

Dry and backed by crisp acidity, this wine shows flavors and aromas of classic Austrian Gruner; wet stone, white pepper, orange blossoms, lime and fresh mown hay.

A perfect complement to fresh chilled shellfish and sushi, asparagus and artichokes.



Harvest Notes

Vineyards: 38% Underwood Mountain, 38% Bloxom, and 24% Celilo

Appellation: Washington State (Columbia Gorge and Terrace Heights)

Harvest Dates: August 30 (Bloxom) – Sept 10 (Celilo) – Sept 23 (Underwood Mt)

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.

At 1,000' in elevation, **Bloxom Vineyard** lies East of Yakima and North of the Rattlesnake Hills. This cooler site with loess soils is an exciting new planting of Gruner Veltliner. 2015 was the vineyard's first crop, and we are thrilled to be part of this new venture.

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 whole cluster pressed direct to tank and settled overnight. It was then transferred to a combination of concrete egg (Celilo), Acacia barrels (Underwood Mt.), neutral oak barrels (Bloxom), and a stainless steel tank (Bloxom). Native fermentation. No malolactic, bottled in March 2016.