



## Wine Tech Notes

### 2016 Grüner Veltliner

440 cases produced • 13.1% Alc. By Vol.

#### Tasting Notes

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

Dry and backed by crisp acidity, this wine shows flavors and aromas of lemon balm, orchard blossoms and melon. A perfect complement to fresh chilled shellfish and sushi, asparagus and artichokes.



#### Harvest Notes

- Vineyards:** Underwood Mountain & Bloxom
- Appellation:** Washington State (Columbia Gorge and Columbia Valley)
- 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.

#### Vinification

The fruit was hand harvested and transported to the winery in the early mornings of August 31st (Bloxom Vineyard) and October 3rd (Underwood Mt.). In both cases it was whole cluster pressed, settled overnight, and then racked to a Nomblot concrete "egg", 500L Acacia puncheon, older acacia barrel and stainless steel. A combination of both native and an aromatic yeast inoculum were used to ferment both wines to completion; with no malolactic fermentation. Both wines were then racked to a mix of: stainless steel, neutral white barrels, and a 500L Acacia puncheon. Bottled in March 2017.