



Wine Tech Notes

2017 *Grüner Veltliner* BLOXOM VINEYARD

375 cases produced • 12.6% Alc. By Vol.

Tasting Notes

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

Vineyard: Bloxom
Appellation: Columbia Valley
Varietal: 100% Grüner Veltliner

Vineyard

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 September 9th and October 6th. The first pick was partially de-stemmed and left to sit on the skins overnight before pressing, while the second pick went directly to press. In both cases after pressing the juice was settled overnight, and then racked. The first pick went into one new French Acacia puncheon (500L), one neutral Acacia barrel (225L), one neutral Hermitage 'cigar' barrel (300L) and our Nomblot concrete "egg"; the second pick was fermented in only 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 our Nomblot concrete "egg" and a stainless steel tank for elevage. Bottled March 2018.