



Wine Tech Notes

2018 *Grüner Veltliner* BLOXOM VINEYARD

300 cases produced • 13.2% 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 morning of September 11th. One third of the fruit was partially de-stemmed and left to sit on the skins overnight before pressing, while the remaining two thirds went directly to press. After pressing the juice was settled overnight, and then racked. The skin contact fruit went into our Nomblot concrete "egg", while the whole cluster pressed juice went into two Acacia puncheons (500L), one neutral Acacia barrel (225L), two neutral French oak barrels. Native yeast fermented both wines to completion, with no malolactic fermentation. After fermentation the Nomblot concrete "egg" and two 500L Acacia puncheons were topped with the remainder aging in a stainless steel tank for elevage. Bottled in March 2019.