



Wine Tech Notes

2017 Grüner Veltliner Brut 'SCINTILLATION'

207 cases produced • Zero Dosage • 12% Alc by Vol.

Tasting Notes

Aromas and flavors of asian pear, green melon and fresh mown hay are embraced by a lively palate of balanced acidity. If you dig deep, some might be able to detect the faint wisp of smoky character that embodies the vintage of the Eagle Creek fire in the Columbia Gorge.



Harvest Notes

Vineyard: Underwood Mt Vineyard
Appellation: Columbia Gorge
Varietal: 100% Grüner Veltliner

Vineyard

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.

The Story

With Underwood Mountain Vineyard's high acid and low potential alcohol, it's a natural site for inspiring sparkling wine production. Hand picked from the coldest spot of the vineyard with low yields delivering intensity and freshness. The result is great intensity without the dehydration. James and Poppie are inspired by sparkling wines from many regions and offer this very small production sparkling wine as a rare treat, a labor of love that does not occur every vintage.

Vinification

This fruit was hand harvested on September 25th and then slowly whole cluster pressed (following the strict guidelines used in Champagne's winemaking techniques) settled overnight and racked clean to a stainless steel tank for fermentation. The vin claire was cold stabilized, sterile filtered, hand bottled in Spring 2018, and laid down for 18 months en tirage. Hand riddled and disgorged in September 2019. No dosage.