



Wine Tech Notes

2019 *Grüner Veltliner* BLOXOM VINEYARD

11 barrels produced • 12.8% Alc. By Vol.

Tasting Notes

Dry and backed by crisp acidity, this wine shows flavors and aromas of lemon balm, white pepper and fresh hay. 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 12th. Half of the fruit was de-stemmed and left to sit on the skins overnight for approximately 16 hours before pressing, while the remaining half went directly to press. After pressing, the juice was settled overnight and then racked. The skin contact juice went into our Nomblot concrete "egg" and two neutral French oak white barrels, while the whole cluster pressed juice went into two Acacia puncheons (500L) and one neutral Acacia barrel (225L). Native yeasts were used to ferment both wines to completion with no malolactic fermentation. After fermentation the two 500L Acacia puncheons were topped and the remaining vessels were racked to a stainless tank for elevelage. Bottled in March 2020.