



2020 GRÜNER VELTLINER

PHILOSOPHY

THE VARIETAL CHARACTER OF GRÜNER VELTLINER IS INTENSE AND HIGHLY UNIQUE. THERE IS A RANGE OF FRUIT MATURITY WITH WHICH THIS GRAPE CAN BE HARVESTED TO LEND ITSELF TO AN ARRAY OF DIFFERENT STYLES. THE RESULTING WINES CAN VARY FROM LEAN AND HERBAL, TO HIGHLY TEXTURED AND EXOTIC, DEPENDING ON THE RIPENESS OF THE FRUIT IN EACH VINTAGE. OUR SITE PRODUCES FRUIT THAT WANTS TO BE RICH AND EXOTIC, PRODUCING SIGNIFICANT TEXTURE WHILE RETAINING FOCUS AND BALANCE. WE PREFER THIS STYLE FOR OUR OWN TASTE AND ENCOURAGE IT BY AGING THE WINE IN LARGER FORMAT OAK PUNCHEONS WITH FULL SOLIDS.

VINTAGE NOTES

AFTER A RELATIVELY MILD AND DRY WINTER, THE ONSET OF THE GROWING SEASON BEGAN WITH FEARS OF ONGOING DROUGHT CONCERNS FOR OREGON AND MOST OF THE WESTERN STATES. THE SPRING REMAINED COOL, WITH MILD FROSTS IN APRIL AND SOME COOL, WET CONDITIONS LEADING UP TO BLOOM IN MID-JUNE. THIS, COUPLED WITH SOME COLDER WEATHER DURING THE 2019 FLOWERING WINDOW, RESULTED IN SMALLER CLUSTERS AND BERRIES, AND A LIGHTER FRUIT SET ACROSS THE PINOT NOIR BLOCKS. WHILE THE WEATHER CREATED NATURAL BALANCE IN OUR PINOT YIELDS, OUR ALTERNATIVE VARIETIES PROVIDED A BOUNTIFUL FRUIT SET FOR THE 2020 VINTAGE. AFTER A SUMMER OF MINIMAL "HEAT STRESS" EVENTS, AND PERFECT SEPT TEMPS PREDICTED, WE WERE CRUISING INTO A PERFECT LOOKING VINTAGE. LABOR DAY THROUGH US A CURVE BALL WITH AN EXTREME WIND EVENT LEADING TO WILD FIRES ACROSS THE STATE OF OREGON (AND THE REST OF THE WESTERN U.S.) BEING A COOLER SITE, WE FELT FORTUNATE THAT OUR GRAPES WERE STILL A FEW WEEKS AWAY FROM HARVEST, AND WE HAD TIME TO RIPEN AND MATURE THE SKINS AFTER THE EVENT SUBSIDED. 2020 WAS SURELY ONE TO REMEMBER!

PRODUCTION NOTES

HISTORICALLY, THIS WINE HAS BEEN COMPOSED OF ALMOST ALL DIRECT PRESSED JUICE, BUT THANKS TO SEVERAL SKIN MACERATION TRIALS IN 2018, WE HAVE DIALED THE TECHNIQUES THAT WE FEEL EXEMPLIFY THE MOST COMPELLING EXPRESSION OF THIS VARIETY ON OUR SITE. THE 2020 VINTAGE IS A COMBINATION OF DIRECT TO PRESS AND 24HR SKIN MACERATION OF THE GRAPES PRIOR TO A LONG, HARD PRESS CYCLE. THIS WINE WAS BARREL FERMENTED WITH NATIVE YEASTS (BOTH PRIMARY AND MALOLACTIC) IN A COMBINATION OF 500-LITER PUNCHEONS AND 225-LITER BARRIQUES, AND AGED SUR LIE (WITHOUT STIRRING) FOR 11 MONTHS.

PRODUCTION: 278 CASES PRODUCED

ALCOHOL: 11%

PH: 3.33

TA: 8.3 g/L