



GRÜNER VELTLINER
ESTATE
WILLAMETTE VALLEY

2017 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 SMELLING, DEPENDING ON THE VINEYARDS ABILITY TO RIPEN THE FRUIT. 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 FOR 10 MONTHS WITH FULL SOLIDS.

VINTAGE NOTES

IN COMPARISON TO THE PREVIOUS THREE VINTAGES, 2017 WAS A WELCOMING SHIFT BACK TO A "MORE NORMAL" WILLAMETTE VALLEY GROWING SEASON. THANKS TO AN ABUNDANT AMOUNT OF RAIN (AND SNOW IN THE HIGH COUNTRY), WE SAW BUD BREAK 4 WEEKS LATER THAN 2016. THE SPRING WARMED UP QUICKLY WITH RECORD TEMPERATURES IN MAY, INITIATING FLOWERING LEADING TO A QUICK AND COMPLETE FRUIT SET. WHILE WILDFIRES BLARED IN THE COLUMBIA RIVER GORGE AND SOUTHERN OREGON IN LATE SUMMER, THE WILLAMETTE VALLEY WAS LUCKY NOT TO DEAL WITH ANY SMOKE ISSUES. HARVEST AT JOHAN BEGAN MID-SEPTEMBER AND ALLOWED FOR A NICELY PACED VINTAGE, WITH NO MAJOR RAIN OR WEATHER EVENTS TO AFFECT OR ACCELERATE PICKING SCHEDULES. ACROSS THE BOARD 2017 WAS AN INCREDIBLY "SCHNAZZY" VINTAGE, WITH NICE FRUIT CONCENTRATION AND BRIGHT NATURAL ACIDITY, OFFERING FOCUS AND VIBRANCY TO EACH OF THE WINES.

PRODUCTION NOTES

THIS GRÜNER IS MADE ENTIRELY FROM OUR ESTATE-GROWN GRAPES. THE GRAPES WERE CRUSHED AND DESTEMMED BEFORE PRESSING. THE JUICE WAS THEN BARREL FERMENTED WITH NATIVE YEASTS (BOTH PRIMARY AND MALOLACTIC) IN ONE 500 LITER FRENCH OAK PUNCHEON AND TWO 225 LITER BARRIQUES, AND AGED SUR LIE (WITHOUT STIRRING) FOR 10 MONTHS.

PRODUCTION: 102 CASES PRODUCED

ALCOHOL: 13.6%

pH: 3.30

TA: 6.7 g/L