



## 2018 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*

2018 WAS THE FOURTH WARMEST YEAR ON RECORD FOR THE PLANET AND THE 8<sup>TH</sup> WARMEST YEAR IN OREGON HISTORY. WE HAD DRY YEAR OVERALL FOR THE WESTERN U.S. RAIN-WISE, WITH AN UNUSUALLY DRY MAY & JUNE PROVIDING BEAUTIFUL WEATHER FOR FLOWERING AND A SOLID FRUIT SET. WHILE 2018 WAS A WARMER THAN AVERAGE VINTAGE, TEMPERATURES STAYED IN THE LOW TO MID 90S WITH MINIMAL HEAT SPIKES, MAKING FOR A BALANCED YEAR WITH LESS WIDESPREAD HEAT STRESS THAN WE'D SEEN IN PREVIOUS VINTAGES. WITH MODERATELY WARM DAYS OCCUR ALONG WITH COOL NIGHTS, VINES CAN REST IN THE EVENING AND CONCENTRATE EFFORTS ON DEVELOPING MORE FRUIT COMPLEXITY AND FLAVORS. LOW RAINFALL DURING LATE SEPTEMBER AND INTO OCTOBER ALLOWED US TO EASILY MANAGE HARVEST, PICKING GRAPES AT THE \*PERFECT\* MOMENT INSTEAD OF DODGING RAIN OR HAVING TO PULL FRUIT EARLY. HARVEST WAS SLOW AND STEADY, RESULTING IN TRULY DIALED IN FRUIT COMPOSITION WITH SUGAR LEVELS, ACIDITY, AND PH NICELY BALANCED.

### *PRODUCTION NOTES*

OUR 2018 GRÜNER IS POSSIBLY THE MOST UNBRIDLED EXPRESSION WE'VE MADE SO FAR. THIS WINE IS THE PRODUCT OF OUR SKIN MACERATION TRIALS IN 2018, PUSHING THE RANGE OF EXPRESSION WE CAN CAPTURE WHEN DIVERSIFYING THE TECHNIQUES APPLIED TO THIS GRAPE. HISTORICALLY, THIS WINE HAS BEEN COMPOSED OF ALMOST ALL DIRECT PRESSED JUICE. IN 2018, IN ADDITION TO THE DIRECT PRESSED FRUIT, WE HAD 24-HOUR, 3-DAY, 5-DAY, 7-DAY AND 30-DAY SKIN MACERATION TRIALS, WHICH FERMENTED AND AGED SEPARATELY THEN CAME TOGETHER FOR THE FINAL BOTTLING. THE 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 10 MONTHS.

**PRODUCTION:** 194 CASES PRODUCED

**ALCOHOL:** 12.4%

**PH:** 3.37

**TA:** 6.5 g/L