



## 2021 Grüner Veltliner

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### Tasting Notes

- fresh citrus – lime blossom – Meyer lemon - crushed rock – pink peppercorn – ripe grapefruit - guava - flint - bright acidity -

### Production Notes

The 2021 Grüner Veltliner is our seventh vintage of this wine and continues to incorporate more of our Estate Balboa Vineyard fruit into the final blend.

### Vineyards

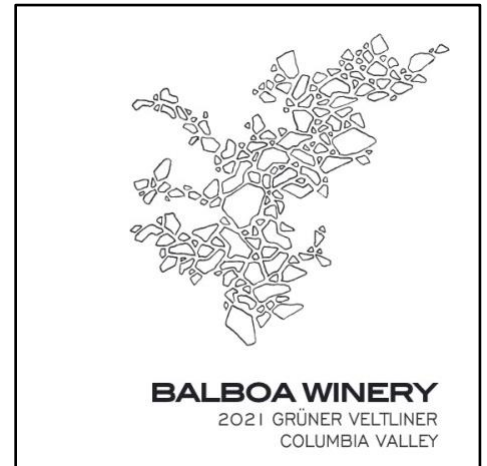
- Bloxom Slope Vineyard, Columbia Valley
- Estate Balboa Vineyard, Walla Walla Valley

### Winemaking

- Hand harvested grapes
- Picked early in the morning
- Gentle whole cluster pressing to stainless steel to settle out solids
- Primary fermentation in stainless steel at cool temperatures
- The wine was blended and aged for 6 months in stainless steel
- Light fining and cross flow filtration prior to bottling

### Vintage

- 2021 was overall a very warm year with above average heat units.
- Bud break occurred in early-April with temperatures warming throughout May helping with bloom and vine development.
- June temperatures were unseasonably warm and continued through July and August, beating long term averages.
- Harvest began on August 31<sup>st</sup> and lasted through October 4<sup>th</sup>, an early finish due to higher growing degree days.
- This vintage has led to smaller tonnages per acre, increasing concentration and complexity in the final wines.



### Wine Data

*Appellation* ..... Columbia Valley  
*Varietal*.....Grüner Veltliner  
*Composition*....100% Grüner Veltliner  
*Vineyards*.....Bloxom Slope Vineyard  
.....Estate Balboa Vineyard  
*Vintage*.....2021

### Technical Notes

*pH*..... 3.50  
*Total Acidity* ..... 5.8 g/L  
*Alcohol*..... 13.0%  
*Harvest Date* ..... 9/1-9/13  
*Bottling Date*.....February 14<sup>th</sup>, 2022  
*Production* ..... 280 cases