



Harvest Date: September 20, 2022

Bottled: August 2, 2023

Quantity: 102 cases

Brix at Harvest: 20.3°

pH: 3.45

TA: 6.6 g/L

RS: 1 g/L

Alcohol: 12.5%

2022 Grüner Veltliner

Winemaker's Notes:

1.7 tons of Gruner Veltliner were machine-harvested on September 20, 2022 and immediately destemmed and crushed. The day was 72 degrees and sunny. The entire tonnage was immediately sent to be pressed to 2 bar. After settling and racking, approximately 120 gallons of juice was sent to a large-format French oak barrel for fermentation, and the remainder was fermented in a stainless steel tank. The barrel was inoculated with GRE and fermented for eight days and the tank was inoculated with 58W3 and fermented for 48 days at 60 degrees Fahrenheit. Post-fermentation, the barrel was lees-stirred once a month for six months before being racked off lees and blended with the tank ferment.

Vineyard Notes:

Our 2-acre block was planted in 2013 on a site of silty loam soil profile and a slope ranging from 3-8 degrees. The vines are grafted to root stock 3309 and planted in our North Block on an eastern facing slope overlooking Cayuga lake.

Tasting Notes:

Orange blossom and white strawberry on the nose lead to mango and a rich texture on the midpalate. The finish is of lemon curd and kiwi.