



2022 | LEELANAU PENINSULA

GRÜNER VELTLINER

Vineyard Notes: Gruner Veltliner thrives vegetatively in our climate. The struggle with Gruner Veltliner is getting the fruit to be the focus. This vineyard block requires intense canopy management. We routinely remove leaves in the fruit zones and thin out the crop to make sure the fruit that remains will ripen. The vineyard itself is situated in a manner that allows Gruner ample time to grow and ripen. Up on a plateau that sits over 900 ft in elevation, this vineyard is least likely of all of ours to ever see an ill timed frost.

Winemaker Notes: We try to keep processing very clean with Gruner, never pressing too hard or pulling too much bitterness from the skins. We find it needs to play a little balancing act with the acidity as well, so we stop it with a fraction of a percent of residual sugar. That sweetness is only perceived as depth on the palate.

Aging: The wine was fermented cool and aged on light lees for 6 months to increase its longevity. The brix tend to plateau early in the vineyard so we generally need to coax out all the free terpenes and thiols possible to ensure the aromatic expression lacks the subtlety the fruit can have. The aromatics tend to stray all over the map during aging, but once the wine has ait few months in bottle it finally gains its focus.

VARIETAL COMPOSITION **100% GRÜNER VELTLINER**

ALCOHOL **12.3%** | RESIDUAL SUGAR **0.60%**

AWARDS

JEFFERSON CUP 🏆

SAN FRANCISCO CHRONICLE WINE COMPETITION **BEST OF CLASS**

VINEPAIR "BEST GRUNER OUTSIDE OF AUSTRIA" **90 POINTS**

2025 SAN FRANCISCO CHRONICLE WINE COMPETITION **BEST OF CLASS**



DRY | MEDIUM DRY | MEDIUM SWEET | SWEET