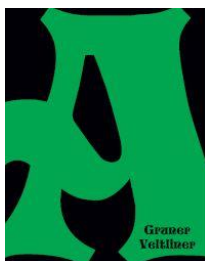


2016 “A” Estate Gruner Veltliner



The Vineyards:

The grapes for this bottling come from two estate vineyards – La Playita Vineyard and Alfaro Family Vineyard. Named for its sandy loam soil, La Playita Vineyard (“little beach” in Spanish) encompasses 1.25 acres. South facing and sitting at approximately 500’ elevation next to a seasonal stream, the vineyard is at the coolest spot on the Alfaro farm. Alfaro Family Vineyard, the largest estate vineyard, was originally planted with 16 acres of Pinot Noir in 1999. In 2011, 1.8 acres were grafted over to Gruner Veltliner. This acreage sits on a south facing hillside at between 500 and 650 feet in elevation.

The Vintage:

The long, cool growing season made for extended hang time and ripe fruit at low sugar levels. The grapes were hand harvested on September 27 & October 10, 2016.

Winemaking:

The grapes were whole cluster pressed into a stainless steel tank and fermented at 55 degrees for 6 weeks. Fermentation was spontaneous and slow due to the low fermentation temperature. Upon finishing primary fermentation the wine went through a natural secondary fermentation. After 4 more months in neutral oak barrels the wine was bottled, unfinned and unfiltered.

The Wine: The Gruner Veltliner grape – the most widely planted grape in Austria – is known for transforming into a beautifully crisp, dry, and zesty white wine. Medium bodied and pale straw in color, it shows the citrusy flavors of grapefruit and lime, with savory notes of white pepper. Gruner Veltliner is a sommelier favorite for pairing with tricky vegetables like asparagus and artichokes --- try this wine with Asian dishes, lighter meats like poultry, pork or veal, seafood, shellfish, savory soups and vegetable dishes.

Technical Data:

Production	116 cases	Release Date	April 2016
Alcohol	13%	Aging	4 months in neutral oak barrels
Brix	22	pH	3.3
TA	.69	Suggested Retail	\$22.00