

2018 Grüner Veltliner

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.

VARIETY: 100% Grüner Veltliner.

VINEYARD: 100% Seneca Estate.

VINIFICATION: De-Stemmed. Direct Press. Pneumatic Press.

VESSEL: Stainless Steel. Temperature Controlled.

FERMENTATION: Traditional. No Malolatic Fermentation.

DRYNESS: Unoaked. 5 Months Lees Aging.

ANALYSIS: 12.4% Alc, 4.8 g/L R.S., 3.56 pH, 5.9 g/L TA.

VINTAGE

The 2018 vintage showed how much weather conditions can change during the growing season. Budbreak and flowering were a bit late, beginning in June. July recorded some of the hottest and driest days in the Finger Lakes, perfect conditions for ripening. Several weeks of rain in September forced us to be very selective in the vineyard. Several tries through the vineyard dropping poor fruit before harvesting only the best quality bunches. Harvest finished earlier than normal.

VINEYARD

Grüner Veltliner was first planted in 2007 by 3^{rd} generation Fred Frank. Fred became a fan of Grüner Veltliner while studying at Germany's Geisenheim Institute in the early 1980s.

Our Seneca estate vineyard is located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka Lake with more sun exposure thus providing a longer growing season and riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

Herbaceous on the nose with grassy notes paired with candied lemon zest, bright citrus, crisp red apple, light stone fruit and a dominate undertone of slate and mineral aromas. The mouthfeel is rounder and softer than the previous vintage offering a wine with more body suitable to pairing with heavier dishes.

FOOD PAIRING

Asparagus (Grilled), Cheese (Blue, Rich or Stinky), Pork (Grilled, Fried), Scallops (Sauteed), Sushi, Thai Cuisine.



ACCOLADES

