

2023 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.

New York Sustainable Vineyard Certified.

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

VESSEL: Stainless Steel. Temperature Controlled.

FERMENTATION: Traditional. No Malolatic Fermentation.

VINTAGE

The 2023 growing season was full of new opportunties and challenges. Winter was relatively mild with low cold stress to the vines. This lead to an unseasonably warm spring which caused the vines to begin budburst. In mid-May the entire region experienced a once-in-a-century freeze event. The freeze caused between a 10%-50% loss in buds depending on location and grape variety. With less buds per vine, the resulting grapes were concentrated and of high quality. The August through October ripening and harvest period was typical for the Finger Lakes - warm days, cool nights, and occasional rainfall.

VINEYARD

Grüner Veltliner was planted in 2007 by third 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.

Both our Seneca and Keuka estate vineyards were New York Sustainable Winegrowing Vineyard Certified in 2023.

THE WINE

Cool scents of guava, rosewater and candied lime with touches of apricot and papaya on the finish. It's sleek and vivid while maintaining its focus and precision.

FOOD PAIRING

Grilled Vegetables, Cheeses (Blue, Rich or Stinky), Pork (Grilled, Fried), Scallops (Sauteed), Fresh Salads, Sushi, and Thai Cuisine.

