

SALMON RUN



GRÜNER VELTLINER 2019

GRAPE VARIETIES

100% Grüner Veltliner.

WINEMAKING

Immediately after harvest, the grapes are de-stemmed and pressed independently. The juice is fermented at low temperatures in stainless steel to preserve the more delicate flavors. The wine is aged in stainless steel until the following Spring, blended, and bottled without oak aging.

TASTING NOTE

Notes of grapefruit, tangerine and basil give way to a hint of spiciness and refreshing acidity.

FOOD PAIRING

Shrimp (Grilled), Scallops (Seared), Trout, Chicken (Baked, Grilled), Grilled Vegetables, Asian and Thai cuisine (mild in spice).

TECHNICAL DATA

Alcohol: 12.4%, Sweetness: 7.0 g/L (0.7%), Acidity: 6.0 g/L TA, pH: 3.39

Salmon Run is named after the majestic landlocked salmon that swim through the deep waters of Keuka Lake in the Finger Lakes wine region of New York. For over 25 years, Salmon Run wines embody the experience of the Finger Lakes producing everyday wines for everyday enjoyment.



SALMON RUN WINES

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