



**VARIETY**  
100% Grüner Veltliner

**VINEYARD**  
100% Riverview

**APPELLATION**  
Monterey

**HARVEST DATE**  
September 17, 2016

**HARVEST BRIX**  
25.0°

**ALCOHOL**  
14.5%

**PH**  
3.31

**TA**  
6.1 g/L

**AGING**  
100% Stainless Steel

**BOTTLING DATE**  
March 7, 2017

**CASES**  
133

**PRICE**  
\$22

## TASTING NOTES

### 2016 GRÜNER VELTLINER

Grüner Veltliner accounts for approximately one-third of all the wine grapes grown in Austria, and is widely planted in the Czech Republic and Slovakia as well, but only 94 acres are estimated to be planted in California. Grüner was planted on our Mesa del Rio Vineyard in 2010 because, truthfully, our winemaking team wanted it. See, they're wine geeks. And wine geeks love Grüner because it has a wonderful spicy minerality combined with pop rock acidity, it's über aromatic, and it's a great wine to pair with food. So their wish was granted (winemakers are hard to say 'no' to) and 2016 marks our fourth ever vintage with an expansion to our Riverview. Loads of pear, citrus and tropical fruit define the wine with a delicate hint of ginger and honey that lead into a clean, crisp finish.

## VINEYARD

Grüner Veltliner literally means 'green grape from the village of Veltlin in the Tirol'. But in our case, it is a grape just outside the village of Soledad in the Salinas Valley. Our estate Riverview Vineyard is a perfect little spot for this variety, with the maritime influence of the Monterey Bay and the extended growing season providing a similar climate to areas in Austria where Grüner Veltliner thrives.

## VINTAGE

The 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

## WINEMAKING

The handpicked grapes were whole cluster pressed and the juice was then lightly pressed and passed on for fermentation. The juice was then cold settled to remove the excess pulp, which prevents the yeast from being stressed and allows for a clean fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to enhance the fruit esters and preserve the varietal aromatics. It was aged in 100% stainless steel for 6 months. The result is a refreshing, fruit-packed wine with a medium bodied finish bursting with tropical fruit and soft acidity.

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