

# 2023 GRÜNER VELTLINER

#### VINEYARD NOTES

Clone: 1 Age of Vines: 2007

Elevation: 900 feet Distance From Seneca Lake: 0.5 miles

Vineyard: Round Rock

#### TECHNICAL DATA

Variety: Grüner Veltliner Brix at Harvest: 17.5

Aging: 100% Stainless

Steel

Bottled:3/1/24 Alcohol: 10.2% TA: 6.10 g/L

рН: 3.13

#### WINE NOTES

HARVEST:

Grown on steeply terraced slopes from our Round Rock Vineyard, these vines benefit from well drained Lansing Gravelly Silt loam soil. Harvested on September 22nd, the destemmed and crushed fruit was loaded directly into the press. The 2023 growing season presented us with a late Spring frost followed by a hot and dry Summer resulting in a very small crop of exceptional quality. Whites and rosé were harvested early to preserve acidity.

## FROM THE CELLAR

### FERMENTATION/MATURATION/WINEMAKER'S NOTES:

The juice for this wine was held on the lees for an extended period of time at a low temperature to aid in the development of varietal characteristics and to promote aromatic complexity. The wine was held for 45 days on the lees to aid in creating a rich mouthfeel. An elegant, food-friendly wine for any occasion. Inviting and fresh on the nose with aromas of citrus and jasmine, this wine explodes on the palate with crisp acidity and intense stone fruit character. Serve this low-alcohol Steinfeder style wine with a traditional Wiener schnitzel or savor its versatility with an assortment of grilled or roasted vegetables from your spring garden.



For over thirty years, we have dedicated our winemaking practices to a philosophy of collaboration with our environment. We have meticulously managed twenty estate vineyard blocks through the application of sustainable agricultural practices. This philosophy is continued in our cellar, as we use winemaking techniques that truly express the cool-climate, glacier-carved Finger Lakes region. In our winery, we share a wide selection of well-balanced wines, each crafted in a spirit of exploring the wine and food experience.