

JOEL GOTT

GRÜNER VELTLINER

WASHINGTON
COLUMBIA GORGE

VARIETAL:

Grüner Veltliner

APPELLATION:

Washington

Columbia Gorge

BARREL:

100% Stainless Steel

ALCOHOL:

12.7%

TASTING NOTES:

Our 2017 Grüner Veltliner is crisp and bright with juicy notes of tart Fuji apple. The palate opens with aromas of key lime, freshly cut lemon peel, white pepper and pear blossoms. Ripe fruit flavors and well-balanced acidity on the mid-palate are followed by a hint of sweetness, balanced by tropical undertones, and a refreshing finish.

VINEYARD NOTES:

The fruit for this Grüner Veltliner was selected from Pearblossom Vineyard in Underwood, Washington—the westernmost vineyard in the Columbia Gorge AVA. Here, winds from Mt. Hood contribute to significant diurnal temperature shifts, which in turn yield fruit that ripens slowly and retains bright acidity. The result is a balanced wine that shows vibrance and freshness with threads of tropicality.

HARVEST NOTES:

After a string of record warm vintages, 2017 was a cooler, more traditional growing season for the Columbia Gorge. This afforded our Grüner Veltliner grapes extended hang time and ample opportunity to develop their signature aromatics. Minimal rain during early October provided ideal conditions for harvest, allowing us to pick the fruit based on flavor development rather than weather events. These ideal conditions allowed for even ripening and balanced acidity.

WINEMAKING NOTES:

The fruit for our Grüner Veltliner was hand-harvested and 100% whole cluster pressed. The wine underwent a cool fermentation in stainless steel tanks to preserve the delicate aromatics and crisp acidity of the grapes.

