



Grüner Veltliner

Vintage: 2016

Appellation: Pennsylvania

Residual Sugar: 0.01%

Alcohol: 12%

Varieties: Grüner Veltliner (100%)

Winemaking/Ferment Notes: Our Grüner Veltliner shows brilliant white-gold with green reflections. It seduces on the nose with spicy notes of fresh stone fruit and fine minerality. On the palate our wine shows deep fruit with brilliant acidity. The variety is known for an explosive, fruit palate and a bright aroma and color. The wine is cool fermented in stainless steel to retain natural aromas.

Cases: 210

Cellaring Potential: 1-3 years

pH: 3.38

TA: 6.22g/L

Vineyard(s): Fero Vineyards

Harvest Dates: 10/1 - 7/16

Awards: 2018 PA Sommelier Judgement - Best In State; 2018 PA Farm Show - Bronze; 2017 Atlantic Seaboard Wine Association - GOLD; 2017 PA Farm Show - GOLD; 2017 San Fran Chronicle - Bronze; 2016 Atlantic Seaboard Wine Assoc. - Silver; 2016 San Fran Chronicle - Silver; 2016 PA Farm Show - Bronze; 2016 PWA Wine Comp. - Bronze; 2015 BTI - GOLD; 2015 San Francisco International Wine Comp. - Silver, 2015 Atlantic Seaboard Wine Assoc. - Bronze, 2015 Long Beach Grand - Bronze, 2015 NYIWC - Bronze, 2015 San Francisco - Silver, 2015 LA International Silver, 2015 Finger Lakes - Silver, 2014 PWA Wine Competition - Double GOLD; 2014 LA International - Silver

Food pairing(s): Smoked salmon/ham, asparagus, a peppery arugula and mescaline based salad, sautéed mushrooms, or a grilled vegetable sandwich.

