



Grüner Veltliner



Vintage: 2017

Appellation: Pennsylvania

Residual Sugar: 0.46%

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.

Cellaring Potential: 1-3 years

pH: 3.3

TA: 5.7g/L

Vineyard(s): Fero Vineyards and Moorhead Farms

Harvest Dates: 9/18 - 30/17

Awards: 2019 PA Farm Show - Best of Show, Dry Grape Governor's Cup; 2018 PA Sommelier Judgement - Best in State; 2017 Atlantic Seaboard Wine Association - Gold; 2017 PA Farm Show - Gold; 2015 BTI - Gold; 2014 PWA Wine Competition - Double Gold

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