

# Grüner Veltliner



Vintage: 2020

Varietal: Grüner Veltliner

Region: Seneca Lake, Finger Lakes, New York, USA

Vineyard: 100% Hazlitt 1852 L'Amoreaux Farm

Harvest: 10/01/20 24.2° Brix 5.03 g/L TA 3.42 pH

Fermentation Stainless Steel cool fermentation at 13° C  
with NT-116 yeast for 3 months

Ageing: 5 months on lees

Final Analysis: 0.2% R.S. 14.4% alc. 6.62 g/L TA 3.28 pH

Bottled: 8/13/21 449 gal. (189 cases)

## Winemaker Notes:

Descriptors: New to the Finger Lakes, this Grüner Veltliner is a dry wine that has flavors of freshly squeezed grapefruit, lime peel and is herbaceous with a clean balanced finish.

Food Pairings: Roasted meats, soft cheeses, and spicy Asian cuisine

