

Grüner Veltliner



Vintage: 2021

Varietal: 97% Grüner Veltliner, 3% Riesling

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

Vineyard: 97% Hazlitt 1852 L'Amoreaux Farm
3% Hazlitt 1852 Home Farm

Harvest: 10/20/21 20.4° Brix 5.79 g/L TA 3.36 pH

Fermentation Stainless Steel cool fermentation at 17° C
with NT-116 yeast for 25 days

Ageing: 7 months on lees

Final Analysis: 0.3% R.S. 11.6% alc. 5.5 g/L TA 3.25 pH

Bottled: 1/12/23 592 gal. (249 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

