



2021 GRÜNER VELTLINER

WINEMAKER NOTES

Aromas and flavors of soft pear, hints of green apple, and fresh herbs with a supple, vibrant, dry-yet-fruity light-to-medium body and a smooth, interesting, long finish. A bright, lengthy Gruner with great balance; enjoy this elegant wine as an aperitif or with delicate fish and seafood.

VINTAGE NOTES

The mild winter laid a good foundation for a bountiful crop of grapes in 2021. Growing Degree Days were somewhat warmer than average, especially the ripening months from August through October. As for monthly rainfall received in the Finger Lakes, April, May and June were dryer than average, but July and August were wetter than average, and most especially October. As August and early September played out, many producers acted to reduce the crop in order to more fully ripen a smaller number of clusters per vine. September was dry, though veraison delayed by ten days or so. October was very challenging with high humidity. On average, the nights were warmer than usual, which has the effect of reducing acidity in some varieties.



APPELLATION
FINGER LAKES

ALC/VOL
12.0%

pH
3.09

VARIETAL COMPOSITION
100% GRÜNER VELTLINER

TOTAL ACID
7.1 g/L

UPC CODE
55052 00712

RESIDUAL SUGAR
4.8 g/L