

VINTAGE NOTES:

2020 was a year of determination, perseverance, and thoughtful decisions on the crush pad. In the vineyard we were faced with a lower crop yield than a typical vintage due to spring rain during bloom. This in turn gave us smaller clusters, quality berries and more complex flavors.

WINEMAKING NOTES:

We have a 1.5 acre parcel of Grüner Veltliner on our Estate vineyard. These cuttings came from an original planting Lowell Ford planted in the 80's on our family farm in West Salem. Those original cuttings came over in a friends suitcase from Austria.

In 2020 we pressed this fruit with no skin soaking. After a gentle pressing we then

ferment 30% of the juice in acacia barrels to increase texture and mouthfeel and the remainder in stainless.

TASTING NOTES:

Aromas of green apple and Mexican style cucumber (notes of chili and lime) with a palate of dandelion jam, wet stone, pear blossom, kiwi, and alfalfa. Our acacia barrel fermentation lends to the textured mouthfeel of this wine that is accented by a classic grüner white pepper finish.

ILLAHE ESTATE GRUNER VELTLINER 2020



Production: 450 cases

AVA: Willamette Valley Winemakers: Brad Ford & Nathan

Litke

ABV: 13.0% pH: 3.01 FS02: 25ppm TA: 6.29g/L RS: 4.0 g/L 20.09

Vineyards: Illahe Vineyards

Soil: Sedimentary clay Elevation: 250-450 feet





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