



VINTAGE NOTES:

2019 was a very "Oregon" vintage. It reminded us of vintages years such as 2013, 2010, and 2007 when we had to make smart and difficult picking decisions due to rain in the forecast. Though challenging, these vintages have always been favorites in the Oregon winemakers' circle. We get great aromatics, higher acids, lower alcohols and very elegant, ageworthy wines.

WINEMAKING NOTES:

We destem, crush the grüner, and do a 24 hour cold soak on the skins with some stem inclusion to increase aromatics. 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 GRÜNER VELTLINER 2019



TECHNICAL DATA:

Cases produced: 617
FSO2: 25ppm
pH: 3.26
Titratable Acidity: 5.97g/L
Alcohol: 11.4%
Residual Sugar: 4.15g/L
Harvest Date: 10/7/19
Brix at harvest: 19.8
Soil: Shallow Sedimentary
Clay
Elevation: 250-450ft
Vineyard: Illahe Vineyards
Fermentation:
26% Acacia barrel fermented,
74% stainless steel fermented
AVA: Willamette Valley
Notes: 8% new Acacia barrels

100% Estate grown
LIVE certified grapes
Salmon Safe
Deep Roots Coalition (Dry
farmed)

**SMALL LOTS
BARREL AGED
HORSE
DRAWN
WOODEN BASKET PRESSED**



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