



# ILLAHE ESTATE GRÜNER VELTLINER 2023



## TECHNICAL DATA:

Cases produced: 696

FSO2: 25ppm

pH: 3.11

Titratable Acidity: 6.50g/L

Alcohol: 11.9%

Residual Sugar: 3.78g/L

Soil: Shallow Sedimentary Clay

Elevation: 250-450ft

Vineyard: Illahe Vineyards

Harvest date: 10/7/23

Brix at harvest: 19.5

Fermentation:

25% Acacia barrel fermented, 75%  
stainless steel fermented

AVA: Mount Pisgah, Polk County,  
Oregon

Notes: Barrels stirred weekly for  
three months

UPC: 8-60205-00130-7

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



## 2023 VINTAGE NOTES:

In the vineyard, we started out with warm weather beginning almost exactly in June, when we had thirsty little plants at the new vineyard house vineyard. Luckily we got water to our babies because the summer, without any long heat spikes, was still one of the warmest average summers in years with very little rain. When harvest came around, we did get a few days of rain, but luckily we had enough stored sun to be able to pick a little before and a little after and still receive beautiful grapes.

## 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 2023 we destemmed the fruit and soaked on the skins for 24 hours before pressing. After a gentle pressing we then ferment 50% of the juice in acacia barrels and stirred the lees in the barrels to increase texture and mouthfeel and the remainder in stainless.

## TASTING NOTES:

Grüner produces healthy, large clusters and ripens slowly making Oregon a perfect match for the Austrian native. The aroma shows dried apricots, honeycomb, lemon grass, ginger, and the typical pinch of white pepper.

3275 BALLARD ROAD, DALLAS, OREGON 97338

503.831.1248 ~ WWW.ILLAHEVINEYARDS.COM