



ILLAHE ESTATE
GRÜNER VELTLINER
2021



TECHNICAL DATA:

Production:	331 cases
AVA:	Willamette Valley
Winemakers:	Brad Ford & Nathan Litke
ABV:	13.0%
pH:	3.01
FSO2:	25ppm
TA:	6.29g/L
RS:	4.0 g/L
°Bx:	21.1
Vineyards:	Illahe Vineyards
Soil:	Sedimentary clay
Elevation:	250-450 feet

VINTAGE NOTES:

In 2021 we had rainstorm during bloom in June that made our crop yield a little lower than anticipated. We also had record breaking high temperatures one weekend this Summer for the Willamette Valley. Thankfully these heat spikes were short lived and by the Fall temperatures were very mild. We had no rain during harvest, allowing optimal ripening and flavor development. 2021 is turning out to be a great complex vintage.

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 2021 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 to increase texture and mouthfeel and the remainder in stainless.

TASTING NOTES:

Mexican cucumber,(cucumber chili), green apple, roasted sesame seaweed, lemon verbena, mazataki mushroom, sumac, grapefruit, chives, and a little classic white pepper finish. 50% fermented in acacia

SMALL LOTS
BARREL AGED
HORSE
DRAWN
WOODEN BASKET PRESSED



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