



VINTAGE NOTES:

The 2022 vintage started off with an unusual frost right at budbreak in April of 2022. After the frost we had one of the rainiest springs ever in the Willamette Valley which made growth slow quite a bit. But, as spring turned to summer things started becoming more positive. We had perfect weather during bloom and great fruit set on the shoots that survived the frost. We had nice temperatures in the summer months; however, because of the cold and rainy spring, we had one of the latest harvests in a decade. We had a nice extended and sunny fall and we were able to let the fruit develop nicely until it was ready to be picked.

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:

Aromas of apple pie, pear, white peach, apricot, cinnamon, baking spice, almond, fortune cookie, freshly cut hay, with a white pepper, and a baking spice mouthfeel. Cold soaked on the skins for 24 hours and then gently pressed. Fermented in 60% acacia and 40% stainless.

ILLAHE ESTATE GRÜNER VELTLINER 2022



TECHNICAL DATA:

Cases produced: 233

FSO2: 25ppm

pH: 3.35

Titrateable Acidity: 5.52g/L

Alcohol: 13.0%

Residual Sugar: 2.92g/L

Harvest date: 10/23/22

Brix at harvest 22.7

Soil: Shallow Sedimentary Clay

Elevation: 250-450ft

Vineyard: Illahe Vineyards

Fermentation:

60% Acacia barrel fermented,

40% stainless steel fermented

AVA: Mt. Pisgah, Polk County,
Oregon

UPC: 8 04879 15411 2

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



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