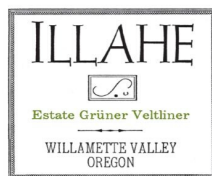


Sedimentary Soils ♦Hand Picked ♦Hand Sorted
Fermented in Acacia

The 2018 Grüner Veltliner has aromas of pear, fleshy peach, honeycomb, rice cracker, and straw. The palate continues with honeydew melon, guava, jojoba flower, fresh cut grass, coconut, and homemade marshmallow, with a classic white pepper finish

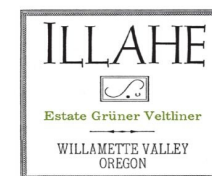
**CERTIFIED SUSTAINABLE ♦ DRY
FARMED ♦ FAMILY OWNED ♦ HAND
CRAFTED**



Sedimentary Soils ♦Hand Picked ♦Hand Sorted
Fermented in Acacia

The 2018 Grüner Veltliner has aromas of pear, fleshy peach, honeycomb, rice cracker, and straw. The palate continues with honeydew melon, guava, jojoba flower, fresh cut grass, coconut, and homemade marshmallow, with a classic white pepper finish

**CERTIFIED SUSTAINABLE ♦ DRY
FARMED ♦ FAMILY OWNED ♦ HAND
CRAFTED**



Sedimentary Soils ♦Hand Picked ♦Hand Sorted
Fermented in Acacia

The 2018 Grüner Veltliner has aromas of pear, fleshy peach, honeycomb, rice cracker, and straw. The palate continues with honeydew melon, guava, jojoba flower, fresh cut grass, coconut, and homemade marshmallow, with a classic white pepper finish

**CERTIFIED SUSTAINABLE ♦ DRY
FARMED ♦ FAMILY OWNED ♦ HAND
CRAFTED**

