

## 2009 Grüner Veltliner 220 cases

### Tasting Notes

Truly mountain grown fruit, this wine is dry, backed by brilliant acidity and shows flavors and aromas of fresh lemon, melon rind, green apple and minerality with a saline quality. A perfect complement to fresh chilled shellfish and sushi (and of course asparagus and artichokes).

### Harvest Notes

Vineyard: Underwood Mountain  
Appellation: Columbia Gorge  
Year Planted: 2005  
Harvest Date: mid October  
Varietals: 100% Gruner Veltliner

### Vineyard

Underwood Mountain Vineyard is tucked into a sheltered pocket on the south east side of a Cascade Mountain volcano. Protected from the marine rains, yet completely alpine in character, this vineyard produces wines with focused aromas and flavors, and bracing acidity. This is the first Grüner planting in Washington state.

### Vinification

The fruit is hand harvested and transported to the winery in the early morning. All fruit is whole cluster pressed with press fractions kept separate. Settled overnight without the use of sulfites and then racked to stainless steel and neutral barrels. Inoculated in tank, and un-inoculated in barrel; fermentation completes in mid-november. No malolactic fermentation. Blended and sterile bottled in April.

