

BALBOA

2018 GRÜNER VELTLINER

Tasting Notes

Exotic aromas of lime blossoms, crushed rocks, citrus and pink peppercorns with spicy floral notes. Bright acidity with flavors of lemon, lime and grapefruit leading into guava and fresh peach.

Production Notes

The 2018 is our fourth 100% varietal of Grüner Veltliner and the first vintage with our estate balboa Vineyard included into the final blend.

Vineyards

- Balboa Estate Vineyard, Walla Walla Valley
- Bloxom Slope Vineyard, Columbia Valley

Winemaking

- Hand harvested grapes
- Picked early in the morning and whole cluster pressed into stainless steel
- Primary fermentation took place in stainless steel at low temperatures
- Following fermentation, aged in stainless steel for 6 months until bottling
- Cross flow filtration prior to bottling

Vintage

- Late bud-break in med-April lead into warm May temperatures for full canopy growth
- Cooler June temperatures allowed for even and healthy berry growth.
- Summer temperatures were warm throughout July and August, with verasion slightly ahead of 2017.
- Temperatures cooled slightly in September with a little rainfall allowing fruit to hang on the vine for increased flavor development
- Grapes were harvested with higher natural sugars and higher acid levels for deeply structured and balanced wines.
- Harvest started August 31st lasting through end of October



GRÜNER VELTLINER
2018
BLOXOM SLOPE VINEYARD
COLUMBIA VALLEY

Wine Data

Appellation.....Columbia Valley
Varietal.....Grüner Veltliner
Composition...100% Grüner Veltliner
Vineyards....Balboa Estate Vineyard
.....Bloxom Slope Vineyard
Vintage.....2018

Technical Notes

pH.....3.33
Total Acidity..... 6.9 g/L
Alcohol..... 142.6%
Harvest Date 8.13-9.13
Bottling Date.... February 12th, 2019
Production.....160 cases