

BALBOA

2020 Grüner Veltliner

Tasting Notes

- fresh citrus – lime blossom – crushed rock – pink peppercorn – ripe grapefruit - guava - flint - bright acidity.

Production Notes

The 2020 Grüner Veltliner is our sixth vintage of this wine and continues to incorporate more of our Estate Balboa Vineyard fruit into the final blend.

Vineyards

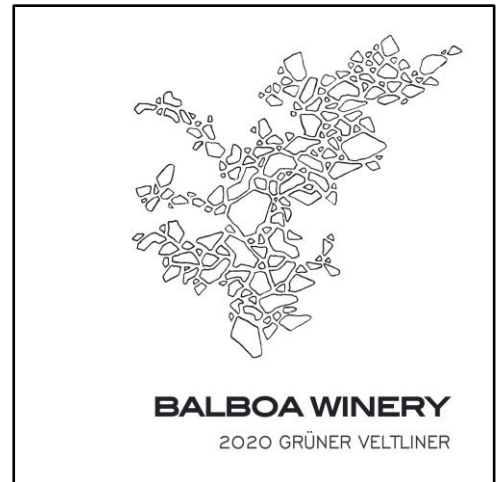
- Bloxom Slope Vineyard, Columbia Valley
- Estate Balboa Vineyard, Walla Walla Valley

Winemaking

- Hand harvested grapes
- Picked early in the morning
- Gentle whole cluster pressing to stainless steel to settle out solids
- Primary fermentation in stainless steel at cool temperatures
- The wine was blended and aged for 6 months in stainless steel
- Light fining and cross flow filtration prior to bottling

Vintage

- 2020 was overall a very mild year with below average heat units.
- Bud break occurred in mid-April with temperatures warming throughout May helping with bloom and vine development.
- Cooler June temperatures were followed by warm July and August tracked onto long term averages.
- Harvest began on September 9th and lasted through mid-October, with some wildfire smoke causing some varieties to not be harvested in 2020.
- This vintage has led to elegant wines with high natural acidity and slightly lower alcohols, making them perfect food pairing wines.



Wine Data

Appellation..... Columbia Valley
Varietal..... Grüner Veltliner
Composition.... 100% Grüner Veltliner
Vineyards..... Bloxom Slope Vineyard
..... Estate Balboa Vineyard
Vintage..... 2020

Technical Notes

pH..... 3.42
Total Acidity 6.0 g/L
Alcohol 13.0%
Harvest Date 9/10-9/15
Bottling Date February 11th, 2021
Production 180 cases