



2017 GRÜNER VELTLINER

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.



VARIETY:	100% Grüner Veltliner.
VINEYARD:	100% Seneca Estate.
VINIFICATION:	De-Stemmed. Direct Press. Pneumatic Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolatic Fermentation.
ÉLEVAGE:	Unoaked. 5 Months Lees Aging.
ANALYSIS:	12% Alc, 5.3 g/L R.S., 3.0 pH, 6.4 g/L TA.

VINTAGE

The 2017 vintage was a study on how much weather conditions can vary from year to year. The 2016 growing year was very hot and dry with very little precipitation. Winter before the 2017 growing season was cold but our vines survived without any damage. The growing season was cooler with ample precipitation all year long with plenty of sunshine. That made for a vintage with good production and plenty of time to develop complexity.

VINEYARD

Grüner Veltliner was first planted in 2007 by 3rd generation Fred Frank. Fred became a fan of Grüner Veltliner while studying at Germany's Geisenheim Institute in the early 1980s. Famed chef Dano Hutnik of Dano's Heuriger Restaurant on Seneca Lake convinced Fred further stating, "If you plant it, then I'll carry it!"

Our Seneca estate vineyard is located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka Lake with more sun exposure thus providing a longer growing season and riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

Very aromatic and expressive wine with dominant characters of lime, grapefruit, white flowers and peach finishing with notes of white pepper. The mineral backbone is enhanced by a crisp acidity, giving the wine superb complexity, and making it a food friendly style.

FOOD PAIRING

Shrimp (Grilled), Oysters (East Coast), Thai Cuisine, Bitter Greens, Smoked Ham

ACCOLADES

88 Points Robert Parker

