



## VINTAGE NOTES:

2018 was another great vintage in Oregon. We had a moderate winter and normal budbreak and bloom in the Spring. By Summer we were back to warmer than usual temperatures, similar to 2014, 15 and 16 (this seems to be a trend now). We had a cool down at the beginning of September which allowed for great flavor development before picking. We are looking forward to seeing these wines develop in bottle for years to come.

## WINEMAKING NOTES:

We destem and crush the grüner and do a 24 hour cold soak on the skins with some stem inclusion to increase aromatics. After a gentle pressing we then ferment 30% of the juice in acacia barrels to increase texture and mouthfeel and the remainder in stainless.

## TASTING NOTES:

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

## ILLAHE GRÜNER VELTLINER 2018



### TECHNICAL DATA:

Cases produced: 636

FSO2: 25ppm

pH: 3.30

Titrateable Acidity: 5.52g/L

Alcohol: 13.8%

Residual Sugar: 3.86g/L

Soil: Shallow Sedimentary  
Clay

Elevation: 250-450ft

Vineyard: Illahe Vineyards

Fermentation:

30% Acacia barrel fermented,  
70% stainless steel fermented

AVA: Willamette Valley

100% Estate grown

LIVE certified grapes

Salmon Safe

Deep Roots Coalition (Dry  
farmed)

**SMALL LOTS  
BARREL AGED  
HORSE  
DRAWN  
WOODEN BASKET PRESSED**



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