



United Cellars



# ILLAHE VINEYARDS

## Estate Grüner Veltliner 2019

*The long and juice finish is what keeps you coming back for more*

### VINEYARDS

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2019 was a very "Oregon" vintage. It reminded us of vintages years such as 2013, 2010, and 2007 when we had to make smart and difficult picking decisions due to rain in the forecast. Though challenging, these vintages have always been favorites in the Oregon winemakers' circle. We get great aromatics, higher acids, lower alcohols and very elegant, age worthy wines.

### WINEMAKING

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We destem, 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. Fermentation: 26% Acacia barrel fermented, 74% stainless steel fermented. Notes: 8% New Acacia barrels.

### TASTING NOTE

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Aromas of green apple and Mexican style cucumber (notes of chili and lime) with a palate of dandelion jam, wet stone, pear blossom, kiwi, and alfalfa. Our acacia barrel fermentation lends to the textured mouthfeel of this wine that is accented by a classic Grüner white pepper finish.

#### PRODUCER

*Illaha Vineyards*

#### ORIGIN

*Oregon, U.S.A.*

#### APPELLATION

*Willamette Valley*

#### WINERY SIZE

*60 Acres*

#### WINEMAKER

*Brad Ford*

#### VARIETIES

*100% Grüner Veltliner*

#### AGING

*No Aging*

#### AGE OF VINES

*20 Years*

#### ELEVATION

*250 to 440 feet*

#### SOIL

*Shallow sedimentary clay*

#### ALCOHOL CONTENT

*11.4 %*

#### FARMING

*Deep Roots Coalition (Dry Farmed)*

*LIVE certified grapes*

*Salmon safes*

*100% Estate grown*