

HABIT

GRÜNER VELTLINER

California , USA



Millésime	2017
Appellation	Santa Ynez Valley AVA
Lieu, Lieux-Dits	Rancho Arroyo Perdido
Sols	Clay
Altitude Des Vignes	500-600 meters above sea level
Cépages	100% Grüner veltliner graft in 2008 on "franc de pieds" Merlot vines from 1972
Viticulture	Sustainable
Palissage	Guyot
HI/Hect	50 à 70 hl/ha
Vendanges	Hand harvested
Vinification	Temperature controlled fermentation in stainless steel tanks
Levures	Indigenous
Élevage	On the lees, in Stainless steel tanks for 6 months
Volume D'alcool	13.1% alc./vol.
Sulfites	60 mg/l
Sucre Résiduel	< 2 g/l
Acidité Totale	6.1 g/l
Color	Staw yellow
Degustation	Notes of jasmine, white pepper, pear, and a bright citrus finish. On the palate the wine has a creamy texture
Temperature Of Service	11°C