

# 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

**HL/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

**Sucré Résiduel** < 2 g/l

**Acidité Totale** 6.1 g/l

**Color** Straw 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**

BOIRES