

GRÜNER VELTLINER

VINTED. 2014



DANCING COYOTE

TASTE:

The name may be intimidating, but the wine is not. This popular Austrian grape produces a medium-bodied style wine with subtle citrus and white peach flavors, a touch of white pepper and a crisp, mineral finish. It's no wonder that Grüner Veltliner is a favorite of Arnold Schwarzenegger.

FOOD PAIRINGS:

Grüner is extremely versatile with food. Any food you think goes well with Chardonnay, usually goes better with Grüner – roasted chicken, pork loin, seafood (especially lobster, scallops and shrimp) and almost every vegetable. Try it as an aperitif before dinner with a variety of cheeses.

VITICULTURE NOTES:

The Clarksburg appellation is known for its unique microclimate. As the Sacramento Valley heats up during the day, it pulls in the cool maritime breeze from the bay, which allows warm summer days and cool evenings. This climate is ideal for growing many white varieties that are wonderfully aromatic with a crisp, fresh acidity. We take special care in all aspects of our grape growing from deficit irrigation, to precise pruning techniques, to handpicking at harvest.

WINEMAKING NOTES:

Grapes were hand picked at two different ripeness levels to preserve the natural acidity, and capture some of the riper fruit notes. The two lots were whole cluster pressed, and then cold settled to remove solids. Both lots were kept separate, and fermented cold in stainless steel tanks, until dry. Then they were racked into stainless steel barrels and aged on light lees for a couple months. The lots were blended according to taste, and chilled for stabilization before bottling.

APPELLATION:

Clarksburg

ALCOHOL:

12.9% by Vol.

RESIDUAL SUGAR:

0.15 g/100 mL (%)

PH:

3.30

TOTAL ACIDITY:

6.0 g/L as Tartaric Acid

HARVESTED:

August 25, 2014

BRIX AT HARVEST:

24° Brix Average

BOTTLED:

March 17, 2015

PRODUCTION:

720 cases

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