

GRÜNER VELTLINER

VINTED. 2017



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.

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:

There are only 150 acres of Grüner Veltliner planted in the U.S. and Dancing Coyote is the fourth largest grower. The Clarksburg appellation is ideal for producing many white varieties that are wonderfully aromatic with a crisp, fresh acidity. Our vineyards enjoy hot, summer days from the Sacramento Valley, which allow the intense, fruity aromas to develop. But they are also exposed to the cool maritime breezes from the bay in the evenings giving the grapes a well balanced 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:

13.5% by Vol.

RESIDUAL SUGAR:

0.13 g/100 mL (%)

PH:

3.44

TOTAL ACIDITY:

5.5 g/L as Tartaric Acid

HARVESTED:

September 6, 2017

BRIX AT HARVEST:

23.5° Brix Average

BOTTLED:

February 16, 2018

PRODUCTION:

400 cases

www.dancingcoyotewines.com