

BLACK ANKLE

vineyards



2019 Barrel- Fermented Grüner Veltliner

Geology Decomposing slate laced with veins of quartzite

Winemakers Sarah O'Herron & Ed Boyce

Slope Orientation East & West

Vines per Acre 1895

Blend 100% Grüner Veltliner

Harvested: August 27 - 28

Bottled March 2020

Cases 195 **ABV** 12.6%

Tasting Notes: Medium-bodied and easy drinking, our 2019 Barrel-Fermented Grüner Veltliner is a brand new release for us. The barrel-fermentation and 7 months aging adds yet another layer to this complex white wine that offers honeyed and creamy notes along with the floral, yellow fruit and citrus flavors and aromas before heading to a lingering mineral and pepper spice finish.

