

BLACK ANKLE

vineyards



2019 VGV

Geology Decomposing slate laced with veins of quartz

Winemakers Sarah O'Herron & Ed Boyce

Slope Orientation Predominantly East and North

Vines per Acre 1895

Blend 50% Vionier, 50% Grüner Veltliner

Bottled March 2020

Cases 147

ABV 12.3%

Tasting Notes A 50/50 blend of our Viognier and Grüner Veltliner, the 2019 VGV is light, fresh, and smooth. With its lovely floral, stone fruit, and citrus aromas and flavors culminating with that lengthy mineral and white pepper spice finish, the wine is sure to be a hit.

Great on its own or with creamy cheeses, light salads, mild seafood, roasted poultry, and vegetarian and Asian dishes, to name a few.

