



BLACK ANKLE

vineyards

2021 GRÜNER VELTLINER

WINE PROFILE:

An easy-sipper with notes of lemon, white pepper, stone fruit and a crisp finish. This is a wine best served cold to accentuate its more refreshing nature. Don't let the vintage fool you, this wine has plenty to offer!

ABOUT THE VINTAGE/GROWING SEASON:

2021 was a gratifying year. Bud break came early. We were fortunate not to have been impacted by the frost which affected some of the other East Coast vineyards. Bud break was followed by a warm (but not too warm) summer filled with plenty of sunshine and just a little bit of rain when you would want it (but not when you didn't) throughout the year, followed by a typical September with plenty of warm (but not too warm) sunshine, cool evenings, and little rainfall. The grapes were very healthy and picking went smoothly. This led to good yields that were just the right size.

VARIETAL:

100% Grüner Veltliner

ABV: 10.9%

BOTTLED: May 2022

CASES: 490

VINES PER ACRE: 1895

GEOLOGY:

Decomposing slate laced with veins of quartz

SLOPE ORIENTATION:

East and West

WINEMAKERS:

Ed Boyce & Sarah O'Herron

WINEMAKING NOTES:

Estate-grown and sustainably farmed on our 146 acre farm, our grapes are tended by hand throughout the growing season and are harvested by hand in the fall. After an overnight rest in the cool winery building, the Grüner Veltliner wine grapes are sorted, de-stemmed, and are gently whole-cluster pressed before the juice is transferred into stainless steel fermentation tanks. Fermentation is done at a cool temperature and typically takes about a month to complete.



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