

# BLACK ANKLE

*vineyards*

## 2024 BARREL-FERMENTED GRÜNER VELTLINER

### WINE PROFILE:

One is greeted with a delightful whiff of lime zest followed by tropical notes of mango and kumquat. Keep bringing your nose back to the glass for a brilliantly layered mix of lemongrass, fresh basil leaf, meadow flowers, and more - each sniff brings something new! The palate is lovely and expansive with a subtle hint of Gruner's classic white pepper note, Asian pear, Marcona almond, and a return to the citrus note that started it all. Lively, but focused with an incredible food pairing range.

### ABOUT THE VINTAGE/GROWING SEASON:

Winter was great, spring was beautiful, and we missed all of the frost. We got a big drought early in the season (we usually like a small drought if we can be picky about it). Our older vines struggled through the drought, resulting in a lower yield for those guys. We went 20 years without fertilizing these vines, and after the droughts in 2023 and 2024, we decided to start adding compost to our older vines to help give them that needed boost. Our younger vines at Live Edge, Tortuga, and Black Ankle embraced the drought and showed us fantastic fruit. The harvest started out dry, and actually resulted in the most beautiful white wines we've seen to date. The reds from Merlot all the way through to Cabernet Franc were excellent, and right when we were ready to pick Cabernet Sauvignon, we got 8 straight days of rain thanks to the remnants of a hurricane down south. Thanks to expertise from our vineyard crew, we were able to harvest almost everything before the rain, and when we sat down at the blending table, we counted our blessings as we were able to blend some fantastic wines.

### 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 spending a cool evening in our winery building, the Grüner Veltliner grapes destined to become our Barrel-Fermented Grüner Veltliner are gently pressed. Their juice (or must) is placed in oak barrels for fermentation and a short aging period before being bottled. The other Grüner Veltliner juice will ferment in stainless steel tanks.



### VARIETAL:

100% Grüner Veltliner

ABV: 13.1%

### HARVESTED:

September 27-28

BOTTLED: April 2025

CASES: 220

VINES PER ACRE: 1895

### GEOLOGY:

Decomposing Slate laced with veins of quartz

### WINEMAKERS:

Ed Boyce & Sarah O'Herron

