



good harbor
VINEYARDS

2011 grüner veltliner

Grüner Veltliner is a very popular variety grown throughout Austria and parts of Germany. The climate of the Leelanau Peninsula is similar to that of Germany and parts of Austria which enables us to grow many of the same grape varieties. The Grüner variety produces a delicate dry white wine with aromas of white pepper and a light hint of melon in the background. The palate of our Grüner Veltliner has a lovely minerality drawn from the natural springs that surround the vineyard. This wine has balanced acidity and a nice clean long finish.

NOSE

In this wine you will encounter aromas of white pepper and a light hint of melon in the background.

PALATE

The palate of our Grüner Veltliner has a lovely minerality drawn from the natural springs that surround the vineyard. This wine has balanced acidity and a nice clean long finish. The wine is soft and subtle on the mid-palate with balanced acidity and a slightly zesty finish.

TECHNICAL DATA

variety composition	Grüner Veltliner
alcohol	12.5%
ph	3.25
ta	.78
aged	100% Fermented Stainless Steel with a slow stirring regiment during fermentation. 20% was moved to neutral oak for 6 months.
cases produced	277 – Small Batch Series (SBS)

