

Fulkerson Winery

Fulkerson Wine Cellars LLC

3/17/2017

Dundee, NY 14837-8828

2016 Grüner Veltliner

Estate Grown and Bottled; Finger Lakes AVA

Grüner Veltliner is a variety of Austrian origin that grows quite well on our gravel soil. The wines produced from this varietal are light, medium weight and have subtle aromas and flavors of peach.

The vineyard sites of our farm produce some of the more intriguing characters found in Finger Lakes Grüns.

"This Austrian varietal is an everyday light, crisp wine with lovely soft aromas of honeyed white peaches. Lively and fresh, this wine is taut with bright citrus flavors and a crisp mineral finish."

Viticultural Notes

Grape: 100% Grüner Veltliner

Harvest Date: September 9, 2016

Grown on an ancient delta of deep gravel, this vineyard site gives subtle aromas and flavors to this variety. Grüner Veltliner has very fruitful vines and can crop heavier than other varietals of *Vitis vinifera* in the Finger Lakes. The wines of Grüner Veltliner are very versatile and can be intense and age worthy.



Winemaking Notes

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Bottling Date: 3/18/2017

Cases Bottled: 300

Yeast: Vivace

Fermentation: Stainless Steel

Alcohol by Volume: 11.6%

Labeled alcohol: 12%

Brix at Harvest: 20

Residual Sugar: 0.5%

IRF scale: Dry

TA (Titratable Acidity): 5.1g/l
pH: 3.38

Age ability: 1-4 years in cool temperatures and out of direct sunlight.

Serving Temperature: 55°-65°F

Tasting Notes: Aromas of honeyed peaches. Flavors of bright citrus with a crisp mineral finish.

Pairing Suggestions: Salads, asparagus, white fish, roast chicken

