

The Storm Cellar

VINEYARD + WINERY
Hotchkiss, Colorado

GRÜNER VELTLINER

Grand Valley, Colorado
2020

TECH

pH - 3.5
TA - 6.0
Alcohol - 12%
RS - < 1 g/L - bone dry
Production - 175 cases

WINEMAKING

We received the hand-harvested grapes on September 9th, 2020, and we whole-cluster pressed them in a pneumatic bladder press. We fermented the juice in a temperature-controlled, stainless steel tank at 60°F for six weeks, followed by six months of lees-stirring.

THE GRAPE

Grüner Veltliner is native to the country Austria, and it is that country's unique gift to the world of wine. While the tasting notes are quite different between Grüner and Riesling, what Grüner shares with Riesling is its ability to be vinified in a wide range of styles, from dry, to sweet, to sparkling.

TASTING NOTES

We were so excited to work with Grüner for the first time in 2020, as there is very little planted in Colorado. Our goals were to keep it a 100% varietal wine and to really see what this grape could do in our state. The result was a wine with varietal typicity, balance, complexity, and finesse. Lees-stirring brings subtle yeasty tones, which mingle with aromas and flavors of white pepper, fresh herbs, and citrus peel. This wine is extremely versatile with food, especially working in difficult pairings situations with vegetables and salads.

RECOGNITION

Our 2020 Grüner Veltliner was awarded a silver medal in the 2021 San Francisco International.

