

2021
Huston Estate
Grüner Veltliner

\$38.00



Tasting Notes:

The 2021 vintage expresses aromas of citrus, lime, lemon and white pepper with honey and minerality on the mid-palate. The finish is lively with perfectly balanced acidity.

Pair with: Asian food, particularly summer rolls and noodle salads; fried foods like the traditional Austrian schnitzel, fish and chips or even fried chicken; fresh cheeses like goats cheese, young pecorino or mozzarella; asparagus either in salad or with Hollandaise sauce.

Awards:

Growing Notes:

Bud break mid-April with a warm growing season brought forth lower yield for most varietals including Grüner Veltliner. Harvest was dry with both warm days and cool nights finishing the wines with both intense fruit flavors and lively acidity.

Composition Notes	100% Grüner Veltliner
Oak Strategy	Stainless Steel Fermentation & Stainless Steel & Neutral Barrel aging 4 months.
Vineyards	Huston Vineyard
pH	3.63
TA	5.8 g/L
Cases Produced	77
Release Date	March 2022



H U S T O N
V I N E Y A R D S

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