

2022
Huston Estate
Grüner Veltliner

\$38.00



Tasting Notes:

The 2022 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.

Growing Notes:

Bud break in late April with a cool Spring and warm growing season. Plentiful fruit set with both high quality and high yields. 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	199
Release Date	April 2023



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

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