

2023 Estate Sparkling Grüner Veltliner

\$55.00



Tasting Notes:

Vibrant fruit aromas reminiscent of lemon meringue, ripe pear, and delicate floral notes greet the senses. A lively palate unfolds with refreshing acidity that accentuates the bright fruit flavors. The finish is crisp and invigorating, lingering with a balanced acidity that leaves a lasting impression.

Winemaking:

This 2023 Sparkling Grüner Veltliner is the first of its kind in Idaho. And Huston Vineyards was the first to grow and produce the grape in the state. Grapes were harvested in the Steinfeder (Stein-fay-der) style, which means an earlier pick date with lower sugars and higher natural acids in the grapes. Crafted in the Old World Mèthod Traditionnelle, the wine was fermented in a stainless steel tank, and re-inoculated in bottle to develop its effervescence. After aging, the wine is disgorged, riddled, and dosage to get the wine to its final flavors.

Huston Estate is a family owned and operated vineyard. Vineyard manager, Joshua Alger, works with the help of our small team, to achieve a carefully managed, annual production of top-quality, premium wines. Nestled in the heart of the Snake River Valley, the estate vineyards are rich in limestone and loess soil. Coupled with the region's diurnal climate shift creates exceptional growing conditions for Grüner Veltliner.

Varietal	Grüner Veltliner
Alcohol Content	12.5%
TA	7.3 g/L
Serving Temperature	40°F
Ideal Drinking	1–5 years
Cases Produced	112
Release Date	July 2024



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

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