

2023
Huston Estate
Grüner Veltliner

\$38.00



Tasting Notes:

Pineapple, lime and lemon aromas, with floral and spicy notes. Excellent balance with rich mouthfeel, flavors of pear and citrus fruit, bright acidity and a lingering finish.

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:

2023 began with a colder-than-usual winter and late frosts, delaying bud break and a cool spring slowed early vine development. A warm and dry summer allowed the grapes to catch up, and late summer heat allowed even ripening. The lower yields brought on by early weather challenges led to a high quality vintage, with excellent flavor concentration and balance.

Composition Notes	100% Grüner Veltliner
Aging Strategy	Fermented & aged 5 months (86% stainless steel tanks, 14% neutral oak barrels)
Vineyards	Huston Vineyard
Alcohol Content	13.4%
pH	3.51
TA	4.8 g/L
Cases Produced	255
Release Date	2024



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

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