

# BLACK ANKLE

*vineyards*



## 2019 Barrel- Fermented Grüner Veltliner

**Geology** Decomposing slate laced with veins of quartzite

**Winemakers** Sarah O'Herron & Ed Boyce

**Slope Orientation** East & West

**Vines per Acre** 1895

**Blend** 100% Grüner Veltliner

**Harvested:** August 27 - 28

**Bottled** March 2020

**Cases** 195     **ABV** 12.6%

**Tasting Notes:** Medium-bodied and easy drinking, our 2019 Barrel-Fermented Grüner Veltliner is a brand new release for us. The barrel-fermentation and 7 months aging adds yet another layer to this complex white wine. This wine shows honeyed and creamy notes along with floral, yellow fruit and citrus flavors and aromas before heading to a lingering mineral and pepper spice finish.

