

APOLLO'S PRAISE



"GLORIOUS APOLLO / FROM ON-HIGH BEHELD US /
WAND'RING TO FIND A TEMPLE / FOR HIS PRAISE"

Harvest Date: September 23, 2024
Vineyard Block: The Knoll, Lahoma Vineyard
Alcohol: 12.7%
TA: 6.4 g/L
RS: 1 g/L
pH: 3.27
Bottling Date: August 11, 2025

SONG PAIRING: "Beautiful Ones" by The London Suede

2024 GRÜNER VELTLINER

OVERALL STYLE

Grüner Veltliner that tastes like Grüner Veltliner! This is tongue-in-cheek, of course, as there are many guises this grape wears when outside its Austrian home. But as much as we appreciate those crisp, fruity, or Sauvignon Blanc-esque expressions, for our own Grüner we wanted to bring a Finger Lakes spin to the white pepper, flinty, and weighty Austrian versions we love. It's a passion project we - and hopefully you - will enjoy the results of!

IN THE VINEYARD

The Grüner Veltliner at Lahoma is small but mighty; only half an acre in total, but planted at the crown of The Knoll. This sandstone hill in the middle of the vineyard is our most revered site, and the Grüner clearly loves it there. These vines are so productive that even after leaf-pulling and thinning almost half the crop, we were left with no shortage of grapes. With beautiful green and golden bunches hanging clean until mid-October, the fruit was perfectly suited for being made into a weightier style of Grüner.

IN THE CELLAR

Three days cold soaking on the crushed skins prior to being pressed off in an old-fashioned screw press. Thanks to how healthy and golden the grapes were, we could pursue these techniques to express every bit of ripeness and texture in the full grape berry. After cold settling, the juice was racked into a mix of neutral barriques and large puncheons for fermentation with a selection of a wild Austrian yeast called Heiligenstein. Smooth fermentations were followed by ten months of barrel aging, with twice-monthly lees stirring to help build mid-palate weight. The following August the wine was racked out of barrels, pad filtered, and bottled.

TASTING NOTES

White pepper, flint, and grapefruit pith on the nose immediately signal this wine isn't a light-bodied sipper, and on the midpalate it lives up to expectations. Generous fruit from the cold soaking, texture from the barrel fermentations, and weight from the lees stirring all combine to make for a Grüner that makes a serious mark.