



2013 Illahe Vineyard Grüner Veltliner

The Vintage

2013 started with an early bud break and early bloom developed into the warmest vintage at Illahe since 2009. After we picked part of the pinot noir, we had the heaviest September rain in our history over one weekend. Luckily, the rain dried and a warm, sunny October enabled us to pick with good skin development in both reds and whites.

The Wine- Diaphanous aromatics of grapefruit, white pepper, and lemon pith, with lingering aromas of sweet pea flower, licorice fern and tarragon from its partial fermentation in Acacia barrels. The palate is lithe but commanding, tethered by wet stone minerality, fresh cut hay and a candied lemon flavor on the palate. The 2013 Gruner Veltliner has clean lines and focus – the perfect wine during those hot summer days or to compliment a spicy dish.

Illahe is a Chinook Jargon word meaning “earth,” “land,” or “soil.” We feel this reflects both our location in Oregon, as well as our desire to craft wines, which express the variety of soils on our beautiful estates. Lowell Ford, grower of Oregon grapes since 1983, established Illahe Vineyards in 2000. Winemaker Brad Ford believes in the benefits of gentle grape handling, meticulous sorting, small-lot fermentation, pigeage, careful pressing, and a balanced barrel regime to create clean, aromatic, and expressive wines.

Technical Data:

	pH: 3.38
Production: 180 cases	Brix at Harvest: 23.4
AVA: Willamette Valley	Fermentation in stainless & 30% Acacia barrel
Winemaker: Brad Ford	Residual Sugar: 0.45%
Alc. 13.1% by volume	Vineyards: Estate Grown

Soil: Sedimentary Clay