

Illahe Gruner Veltliner

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Gruner Veltliner

WINEMAKING: In 2023 we destemmed the fruit and soaked on the skins for 24 hours before pressing. After a gentle pressing we then ferment 50% of the juice in acacia barrels and stirred the lees in the barrels to increase texture and mouthfeel and the remainder in stainless. Barrels stirred weekly for 3 months.

ALCOHOL BY VOLUME: 11.5%

AGING: 25% acacia, 75% stainless steel.

ANNUAL PRODUCTION: 696 cases

THE STORY

We enjoy working together as a family to make sustainable, handcrafted wines from our estate vineyard. We are farmers at heart and we enjoy being close to nature through our grapes, watching the seasons change the landscape around us and each vintage change the wines in the bottle.

PHILOSOPHY: Illahe is a LIVE-certified, Salmon Safe vineyard. We use cover crops throughout the vineyard to benefit the soil and for biodiversity. As part of Oregon's Deep Roots Coalition, which promotes responsible water management, we do not irrigate mature plants.

THE ADJECTIVES

OVERALL: Mineral driven and deeply textured

AROMAS / FLAVORS: ginger, white pepper and lemon grass.

MOUTHFEEL: Minerally and clean

THE SELLING POINTS

Grüner from one of Oregon's earliest adopters.

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Oysters, Thai Curry

