



## 2017 GRÜNER VELTLINER

Estate Grown and Bottled; Seneca Lake AVA

Fulkerson Winery is becoming more and more interested in small-production, unique and relatively unknown (to the Finger Lakes) varietals such as Grüner Veltliner. Grüner Veltliner is a variety of Austrian origin that

grows quite well on our gravel soil. The wines produced from this varietal are light and medium weight. The vineyard sites of our farm produce some of the more intriguing characters found in Finger Lakes Grüns.

### WINEMAKING NOTES

Bottling date: 06/19/2019

Cases bottled: 297

Fermentation: Stainless Steel

Yeast: Vivace

Alcohol by volume: 11.9%

Labeled alcohol: 12%

Brix at harvest: 21

Residual sugar: .25%

IRF scale: Dry

TA (Titratable Acidity):8.5g/L

pH: 3.3

Age ability: 1-4 years.

Serving temperature: 55°-60°F

Tasting notes: White peach, mineral.  
Subtle herbs, citrus, mineral.

Pairing suggestions: Chicken, asparagus.

"In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers."

### VITICULTURAL NOTES

Grape: Gruner Veltliner

Harvest date: October 2017

Grown on an ancient delta of deep gravel, this vineyard site gives subtle aromas and flavors to this variety.

GrünerVeltliner has very fruitful vines and can crop heavier than other varietals of Vitis vinifera in the Finger Lakes. The wines of Grüner Veltliner are very versatile and can be intense and age worthy. A new planting on

one of the most protected sandy sites on the farm adds complexity to this light and fresh variety.

