



REUSTLE
PRAYER ROCK VINEYARDS

2017
GRÜNER VELTLINER
UMPQUA VALLEY

VINTAGE

After a few dry winters, the 2016-17 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break started closer to normal in mid-April. The spring warmed up with record heat in late May. July ramped up the heat moving the vintage rapidly to véraison. August 2017 was the warmest August on record in the state. ~ Oregon Wine Board

VINEYARD

Grapes were 100% grown and hand harvested at **Reustle-Prayer Rock Vineyards**; a 200 acre property (40 vineyard acres) in a cool region of the Umpqua Valley. On the property are two south-facing hillsides, named **Prayer Rock and Romancing Rock Vineyards**, with steep hillside slopes (ranging from 15-40%). The nearby **Umpqua River** creates cool evening temperatures, and ripening period diurnal differences of 30-40 degrees, which helps maintain natural acidity.

WINEMAKING

Grapes were whole-cluster pressed and inoculated in stainless steel tanks. Fermentation temperatures were kept cool to maintain fruit aromas. Aged for 6 months "Hefeabzug" (Austrian term for 'sur lie') in stainless steel, stirred periodically and aged an additional 1 year in bottle before release.

1ST GRÜNER VELTLINER IN THE UNITED STATES

In 2005, Reustle-Prayer Rock Vineyards was the first American vineyard & winery to release this exciting grape variety in the U.S.. Grüner Veltliner, long enjoyed throughout Europe, has wonderful aromas of citrus and tropical fruit with a magical ability to complement all kinds of food.

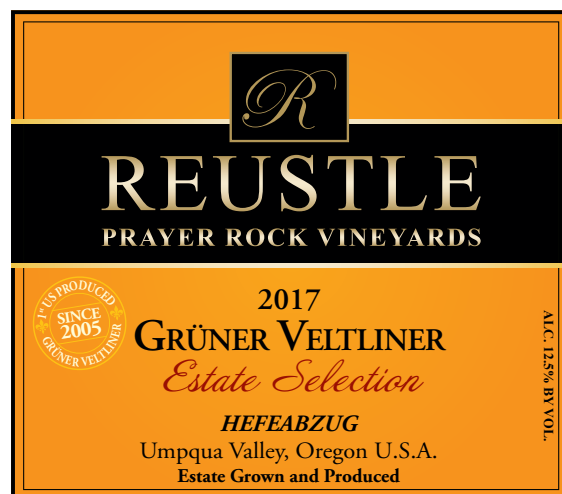
PRESS HIGHLIGHTS:

- 2019 Monterey Int'l Wine Comp. - Platinum "Best Gruner Veltliner" (95 points)
- 2019 San Diego Int'l Wine Competition - Platinum (94 points)
- 2019 Savor NW - Gold

white pepper
lentil green tea
chamomile green apple
spice honeysuckle
minerality orange blossom



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TECHNICAL DATA



Brix @ Harvest: 22.5
Harvest Date: Early September
TA: 6.85
PH: 3.3
Alcohol: 12.5%
Fermented In: 100% Stainless Steel
Cases Produced: 619

VINEYARD DATA



Elevation: 460 - 660'
Aspect/Slope: South-facing, 5-40% slope
Vine Age: 8-14 Years
Soil Types: Oakland, Pengra, & Sutherlin Silt Loam

FOOD PAIRING

Everything! Veggies to seafood to white & red meat.

