

HUNDRED KNOT

GRÜNER VELTLINER 2.0 EDNA VALLEY 2.0

Delicate floral and dried herb aromas lift out of the glass. Discover notes of lime zest and green apple on the palate, complemented by hints of baking spice and almond skin. The supple texture, round mouthfeel, and bright acidity make this wine a treasure to savor.

WINE PAIRING:

Vietnamese spring rolls with shrimp or pork, grilled white asparagus with hollandaise, trout, roasted chicken with herbs, wiener schnitzel, fennel and citrus salad, or zucchini tart

VARIETALS:

GRÜNER VELTLINER

FERMENTATION VESSEL:

STOCKINGER HOGSHEADS

SOILS:

SANDY LOAM

AGING:

18 MONTHS

CASES: I22 BOTTLE DATE: 3.6.2025

TA G/L: 7 PH: 3.04 R/S G/L: 0.5

ALCOHOL: II% MALO USED: NO



