



Kelley Fox Wines Grüner Veltliner 2023

The Grüner is always a really fun wine to produce, and I'm happy every year that I can offer this bottling to you. Finally, there's a bit more! This wine was tank-fermented and is ML-complete. It's the colour of sunshine and is a highly transparent. I love looking at it in the glass. The nose is full of fresh, creamy citrus, melon, delicious warming spices and minerals. The mouth is the same and has a certain build to it that reminds me of Juhfark or Furmint. The texture is both rich and weightless, and yes, it has the classic Grüner finish of a touch of white pepper. It has wonderful acidity one might expect from an alpine wine. For me, this wine has radiant energy.

Appellation: Willamette Valley A.V.A.

Picking Dates: Abbey Road Farm, 24 September; Hotel Vineyard, 9 October; Chehalem Mountain Vineyard, 11 October

Bottling Date: 13 March 2024

Alcohol: 13.5 %

Cases Produced: 336