



Kelley Fox Wines Grüner Veltliner 2024

The Grüner is always a fun wine to produce, and I'm happy every year that I can offer this bottling to you. To keep its super fresh character, this wine completed both primary and ML in tank, and it remained in tank until bottling. The brilliantly transparent 2024 is a pale, spun-gold with a barely visible undertone of youthful green. It has an oceanic, mineral nose with white peaches, a bit of lime and a hint of ginger. This is a rich, full, and complex Grüner with acidity that deftly supports the flavours and texture. Classic white pepper finish. It has delicious green serpentine spiraling energy.

Appellation: Willamette Valley A.V.A.

Picking Dates: Abbey Road Farm: 22 September 2024. Chehalem Mountain Vineyard and Hotel Vineyard: 18 October 2024

65% Barrels: élevage in neutral, tight-grained French oak Burgundy barrels (228L)

35% Tanks: élevage in concrete amphora tanks

Bottling Date: 31 March 2025

Alcohol: 13.0 %

Cases Produced: (346) cases