

FIFTH MOON

EDNA VALLEY / 2019 GRÜNER VELTLINER

Ripe peach, white nectarine, lime blossoms, orchard fruit and subtle notes of grain lead into a lean yet unctuous mid-palate full of minerals and sandy loam. Lingering notes of wasabi and lime finish clean, making for a complex wine that is provocative without the pretension.

WINE PAIRING: WEIGHTY ENOUGH TO PUSH BACK AGAINST STRONG FLAVORS LIKE CURRIES, VINDALOO AND PHO, YET DELICATE ENOUGH FOR SUSHI OR EVEN AS AN APERITIF.

VARIETALS: GRÜNER VELTLINER

APPELLATION: EDNA VALLEY

VINEYARDS: MARFARM VINEYARD

FERMENTATION VESSEL: TANK-FERMENTED,

TANK-AGED

SOILS: SANDY LOAM

CASES: 730 **BOTTLE DATE:** 5/11/2020

TA G/L: 6.9 | PH: 3.24 | R/S G/L: 0.3

ALC/VOL: 13% | MALO: NO

HARVEST DATE: 9/18/2019



