

# vöcal

Grüner Veltliner Alfaro Vineyard Santa Cruz Mountains

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RICHARD ALFARO'S VINEYARD SITS AT 550 FT ELEVATION, SOUTHWEST FACING. THE SOIL IS COMPOSED OF MOSTLY SAND AND STONES WITH MOUNTAIN EROSION BEING IN THE LOWER SLOPES OF THE RANGE. REDWOODS, COASTAL SHRUB AND PINES FILL OUT THE BORDERS.

WHOLE CLUSTER PRESSED

50% USED FRENCH BARRELS  
50% STAINLESS STEEL

NO MALOLACTIC FERMENTATION

GROWING IN WELL DRAINED AND SOUTH FACING SANDY SOILS, THIS 100% GRÜNER VETTLINER'S STRUCTURE IS ENVIABLE. IN COMBINATION WITH THE COOL SALT SPRAY FROM MONTEREY BAY AND 50% BARREL FERMENTATION THE PROFILE CONTINUES TO IMPRESS WITH ITS COMPLEXITY BETWEEN TART GREEN ORCHARD FRUITS AND HERBACEOUSNESS. A MOUTHWATERING, FRESH FINISH REFLECTS CLASSIC GRÜNER VETTLINER CHARACTERISTICS OF WHITE PEPPER AND STONY MINERALITY WITH A BIT OF SALINITY.