

ZOCKER

Zocker is an American winery that produces wines made exclusively from the white varietals of Grüner Veltliner and Riesling. The grapes are grown on the Niven family's famed Paragon Vineyard in the Edna Valley on the Central Coast of California, and the wines are made by veteran French winemaker Christian Roguenant. One of the latest projects of Niven Family Wine Estates, Zocker (Austrian word for Gambler) is likely their riskiest venture yet, as these varietals are far from conventional.

For this special Stone Egg Grüner Veltliner, we took our best grapes and fermented them separately, 100% in a concrete egg-shaped tank. The concrete egg, which has no corners, facilitates a constant circulation of the wine, which adds more flavor and depth.

2015 STONE EGG GRÜNER

WINEMAKER COMMENTS

"Bright and fresh, this light to medium bodied expression of Grüner Veltliner is filled with flavors of grapefruit, lime zest, wet stone, floral notes and a hint of white pepper. The concrete egg fermentation creates a wine that is full and expressive with a beautifully rich mouth feel. The citrus and floral flavors are balanced perfectly with the increased minerality to create a deliciously lush but refreshing wine."

- Winemaker, Christian Roguenant

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: Paragon Vineyard, Block 168

VINEYARD CERTIFICATION: SIP Certified Sustainable

HARVEST DATE: September 9, 2015

AVERAGE BRIX: 23.7

FERMENTATION: Fermented in an egg shaped concrete tank for 42 days at 58°F. Stored in the concrete egg for an additional 9 months.

BARREL CONTACT: Zero

ALCOHOL: 13.9%

TA: 6.18 g/L

PH: 3.22

BOTTLING DATE: June 22, 2016

CLOSURE: Screwcap

CASES PRODUCED: 167

SUGGESTED RETAIL: \$20

