



Penns Woods Winery



Grüner Veltliner 2016

Tasting Notes:

Sweet honeycomb on the nose with hints of flint and lime on the palate. It has a full mouthfeel with a long crisp finish

Winemaker Notes:

- 100 % Stainless steel fermentation
- Aged on lees and stirred weekly for 3 months
- Vines harvested twice, two weeks apart.
- 0.1% residual sugar
- 12.5% ABV

Pairing Suggestions:

- Creamy pasta (carbonara, fettuccine alfredo)
- Thai dishes
- Gouda, garlic chive cheddar
- Fondue
- Fatty fish