

2024 GRÜNER VELTLINER

Sta. Rita Hills



When Proprietor Bill Foley founded Lincourt in 1996, the Sta. Rita Hills region of Santa Barbara County was largely undiscovered. Today it is one of California's most coveted, cool-climate, viticultural regions. Lincourt wines are produced primarily from two estate vineyards within the AVA – wines that are rich, structured, fruit forward, and regionally exact.

VINTAGE

2024 was defined by a cooler, more moderate growing season with less than average rainfall and late bud break. After several years of early harvest start dates, 2024 returned to a more typical time frame, with our first pick after Labor Day and our last pick on October 22. The vines produced lower yields contributing to good vine balance, excellent concentration of flavors, and natural retention of bright acidity leading to lean, fresh, and elegant wines.

VINEYARDS & WINEMAKING

The fruit for this wine was harvested and sorted in the vineyard prior to arrival at the winery. The clusters were then carefully destemmed to keep the berries intact. Additional hand sorting removed any jack stems before the fruit was transferred to small, stainless steel, open-top fermenters. The juice and skins were cold soaked for 4 days prior to fermentation and then gently punched down for several days. After primary fermentation was complete, the new wine was drained and the skins were gently pressed. This wine is 100% stainless steel fermented and aged.

TASTING NOTES

The 2024 Grüner opens with a bouquet of kiwi fruit and fresh nectarine. On the palate, the wine is crisp, offering bright acidity and light body. Flavors of white peach and pineapple dominate with a refreshing finish. This is the perfect brunch wine, served with leek quiche, sashimi, or fresh goat cheese and herb frittata.

APPELLATION Sta. Rita Hills | COMPOSITION 100% Grüner Veltliner

HARVEST DATES September 9 - October 22 | AGING stainless steel

ALCOHOL 12.2% | TA 5.5 g/L | pH 3.36

143 cases bottled February 10, 2025

