

**2023 Tatomer Grüner Veltliner**
Santa Barbara County

**Varietal**: 100% Grüner Veltliner
**Vintage**: 2023
**Appellation**: Santa Barbara County
**Alcohol**: 12.5% ABV
**Fermentation**: Native yeast, stainless steel and neutral oak
**Aging**: Aged on lees for texture and complexity

**Tasting Notes**:
A bright crisp white wine tasting of pear and crystalized ginger. Fresh and lively with aromas of lime zest, white pepper, and green apple. The palate is crisp and mineral-driven with a slightly creamy texture from time on lees. Balanced acidity and a clean, dry finish make this a versatile and refreshing white.

**Winemaking Notes**:
Tatomer was one of the first to pioneer Grüner Veltliner in California. Grapes are sourced from cool climate vineyards, fermented with native yeast, and aged partially in stainless steel and neutral oak barrels for a nuanced expression of the varietal.

**Pairing Suggestions**:
Great with Asian cuisine, seafood, salads, or dishes with a bit of spice.