

# 2022 Cuvée Anna

Gönc Winery | Štajerska, Slovenia



Named after Peter's grandmother, Cuvée Anna is one of the only rosés on the US market built around Žametna Črnina — the oldest cultivated grapevine variety in the world, traditionally planted in Slovenia. The result is a bright, dry rosé with the cool-climate minerality and high-toned aromatics that define northeast Slovenia, finishing with the kind of freshness that works as well by the glass as it does on a list.

## VINTAGE

2022 was a dry, concentrated vintage across Štajerska. A summer heat wave and below-average rainfall pushed ripening earlier than usual and reduced yields regionwide. The resulting fruit had good natural intensity and concentration. Acidity came in strong at harvest — consistent with a season where rapid ripening was followed by cooler conditions in the final weeks before picking.

## TERROIR

Gönc's vineyards sit outside Ptuj, the oldest town in Slovenia, in the Štajerska wine region of the northeast. Vines average 35 years old, planted at 4,000 vines per hectare on marlstone and sandstone soils, trained to single Guyot on southeast-facing slopes. The continental climate — warm summers, cold winters, significant diurnal swing — drives the tension between ripe fruit and the mineral acidity that defines wines from this corner of Slovenia.

## WINEMAKING

Grapes are hand-picked and quickly pressed to preserve freshness and aromatic lift. Fermentation takes place in stainless steel at 59°F for approximately 14 days. Malolactic fermentation is blocked to retain the wine's natural acidity. The wine then rests on fine lees in stainless steel before bottling.

## TASTING NOTES

Wild strawberries, ripe peach, and stone fruit on the nose, with the cool mineral snap and high-toned aromatics characteristic of northeast Slovenia. The palate is lively and fruit-forward with a clean, refreshing finish.

## FOOD PAIRING

Grilled seafood & meats, fresh salads, Mediterranean dishes

serving temp  
**46–50°F**

**varietals** 50% Žametna Črnina, 20% Pinot Noir, 20% Blaufränkisch, 10% Pinot Grigio

**farming** Sustainable

**alcohol** 12.5%

**residual sugar** 0.8 g/L

**pH** 3.3

**acidity** 6.5 g/L

**SO<sub>2</sub>** 55-60 ppm Total

**fermentation** Stainless steel

