

2025 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

2025 was a healthy, generous vintage across Štajerska. Good vine health through the growing season, no significant disease pressure, and strong fruit set resulted in higher than average yields without sacrificing concentration. Fruit came in clean and well-balanced at harvest, with the natural acidity and aromatics that define the region intact.

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 for six months before spending a further three months in bottle prior to release.

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, 30% Pinot Noir, 20% Blaufränkisch

farming Sustainable

alcohol 12%

residual sugar 0.8 g/L

pH 3.25

acidity 6.2 g/L

SO₂ 60 ppm Total

fermentation Stainless steel

