



serving temp
50°F

2024 60s Kerner

Gönc Winery | Štajerska, Slovenia

Peter named this one for the 1960s, all freedom and experimentation. It's Kerner, an aromatic white that doesn't take itself too seriously: citrus, orchard fruit, a light floral lift, made to drink cold and easy.

VINTAGE

2024 was warm and long in Štajerska. A mild spring brought even budbreak and steady canopy growth. Summer ran warm with strong sunshine, offset by cool nights that held acidity and aromatic definition. Occasional rain kept the vines in balance without pressuring fruit health. Low yields and an extended ripening period gave concentrated fruit, picked under stable conditions.

TERROIR

Gönc's vineyards sit outside Ptuj, the oldest town in Slovenia, in the Štajerska wine region of the northeast. The Kerner grows on southwest-facing rows of 40-year-old vines, planted at 4,000 vines per hectare on marlstone and sandstone and trained to single Guyot. Elevation runs roughly 820 to 1,300 feet. The continental climate, with warm summers, cold winters, and a wide swing between day and night temperatures, sets ripe fruit against the mineral acidity that marks this corner of Slovenia.

WINEMAKING

Hand-picked in mid-September. Fermented in stainless steel at 16 to 18°C (61 to 64°F) for two weeks, with malolactic blocked to keep the acidity fresh. The wine ages six months in stainless steel before three months in bottle.

TASTING NOTES

Fresh and bright, with citrus, orchard fruit, and a light floral note. Round through the mid-palate, finishing clean on saline minerality.

FOOD PAIRING

Seafood • Citrus-driven dishes • Fresh vegetables
Creamy preparations

varietals 100% Kerner

farming Sustainable

alcohol 12.5%

residual sugar 1 g/L

pH 3.3

acidity 6.5 g/L

SO₂ 55 ppm

fermentation Stainless steel, 14 days, 61 to 64°F

