

2024 ANA Blanc

Gönc Winery | Štajerska, Slovenia

Part of a new project from Peter Gönc, the ANA line marks a new chapter in his winemaking journey. Named for the many Anas in his family lineage, these wines set aside the rebellion of his early labels for something refined and meant to last. A clear and harmonious white blend that shows us a more introspective and refined perspective from this rock n' roll loving winemaker.

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. ANA Blanc comes from a single parcel of the ANA Estate, 35-year-old vines at around 295 meters (970 feet) on marlstone and sandstone, facing southeast and southwest and trained to single Guyot at 4,000 vines per hectare. 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 early September. The Chardonnay ferments and ages in 500-liter French oak barrels and goes through malolactic fermentation; the Pinot Blanc ferments and stays in stainless steel with malolactic blocked. Both run at 16°C (61°F) over two weeks, and the wine ages ten months before two to three months in bottle.

TASTING NOTES

Bright and composed, with a gentle texture and crisp acidity. The barrel-fermented Chardonnay gives roundness and breadth, the stainless Pinot Blanc keeps it fresh, and the finish is clean and dry.

FOOD PAIRING

Seafood • White fish • Poultry • Creamy pasta
Vegetable risotto • Soft cheeses

ANA
SELECTION

Blanc
2024

serving temp
50-54°F

varietals 65% Chardonnay, 35% Pinot Blanc

farming Sustainable

alcohol 13.5%

residual sugar 0.1 g/L

pH 3.42

acidity 6.13 g/L

SO₂ 70 ppm

fermentation 500L French Oak, and stainless steel
14 days, 61°F