

2025 Dirty Deeds

Gönc Winery | Štajerska, Slovenia

Peter Gönc makes wine with the music on. Loud. Dirty Deeds takes its name from the AC/DC song, and it drinks like it: quick, bright, easy. Pinot Noir with lift and freshness, nothing precious about it.

VINTAGE

2025 started early in Štajerska, with a warm spring driving healthy budbreak and steady growth. Intermittent rain kept the vines in balance. Summer brought heat, but good airflow and even canopy growth held freshness and acidity, while careful vineyard work managed disease pressure after humid spells. Fruit came in healthy and concentrated, with acidity intact at harvest.

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, 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-harvested in late September. Fermentation takes place in open stainless steel vats at 16 to 18°C (61 to 64°F), with maceration on the skins. The wine completes malolactic fermentation, then ages six months in French oak before three months in bottle ahead of release.

TASTING NOTES

Dark crimson in the glass, with aromas of confit cherry, red berries, and dried strawberry over soft dark spice and a note of forest floor. The palate is lithe and lively, carrying juicy red fruit, dried rose petal, and savory spice through a damp, earthy undertow into a fresh, lifted finish over fine-grained tannins.

FOOD PAIRING

Grilled pork • Mushroom dishes • Pan-fried trout
Roast poultry • Veal • Game birds



serving temp
57-64°F

varietals 100% Pinot Noir

farming Sustainable

alcohol 12%

residual sugar 0.7 g/L

pH 3.51

acidity 5.31 g/L

SO₂ 58 ppm

fermentation Stainless steel

