

2025 Pour Some Sugar on Me

Gönc Winery | Štajerska, Slovenia

Gamay, and the good kind of trouble. Cold from the fridge, red fruit and a lick of smoke, light on its feet and hard to put down. Pour the first glass early and see where the night takes you.

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 run 20 to 55 years old, planted at 4,000 vines per hectare on sandy, marl-rich soils and trained to single Guyot. Elevation ranges from 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-harvested in late September. Fermentation takes place in open stainless steel at 18 to 20°C (64 to 68°F) over ten days, 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

Bright ruby in the glass, with lifted aromas of red cherry, raspberry, cranberry, and blackberry over dark spice, a subtle earthiness, and a lightly smoky edge. The palate is fresh and rounded, juicy red fruit and gentle spice running on lively acidity into a long, savory finish of smoke, crushed stone, and saline minerality.

FOOD PAIRING

Roast chicken • Charcuterie • Grilled pork • Mushrooms
Duck • Trout • Herb-driven dishes



serving temp
54-57°F

varietals 100% Gamay

farming Sustainable

alcohol 12.5%

residual sugar 0.1 g/L

pH 3.61

acidity 5.83 g/L

SO₂ 72 ppm

fermentation Stainless steel, 10 days, 64 to 68°F

