

# 2023 War Pigs, Orange

Gönc Winery | Štajerska, Slovenia

Peter leaves the Yellow Muscat on its skins for six weeks, working the cap by hand the whole way. War Pigs is an orange wine with real grip: amber, savory, nothing like the easy white this grape usually makes. Pour it with the big, hard-to-match food that most white wines can't handle.

## VINTAGE

2023 was an uneven year in Štajerska that paid off for careful work. A cool, wet spring slowed early growth and brought disease pressure, which meant constant attention in the vineyard. Summer warmed and steadied the ripening, and cool nights late in the season held onto acidity and aromatics. Harvest came in several passes to catch the fruit at the right moment, with low yields in places concentrating what was picked.

## TERROIR

Gönc's vineyards sit outside Ptuj, the oldest town in Slovenia, in the Štajerska wine region of the northeast. The Yellow Muscat grows on east-facing rows. 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-picked in the early morning in early September. The fruit is destemmed, with a quarter kept as whole clusters, then fermented in open stainless steel at 16°C (61°F) for two weeks. Skin contact runs 42 days, with the cap punched down by hand every eight hours. After pressing, the wine goes through malolactic fermentation and rests fifteen months in neutral oak on fine lees, then bottles unfiltered.



serving temp  
**57–61°F**

## TASTING NOTES

Golden amber and intensely perfumed: citrus, herbs, orange blossom, ripe peach. The palate is textured, with apricot, pear, and sweet spice over a gentle tannic grip from the long skin contact. Long and savory, finishing on tea leaf and saline minerality.

## FOOD PAIRING

Aged cheeses • Roast poultry • Pork • Grilled vegetables  
Mushroom dishes • North African and Middle Eastern spices

**varietals** 100% Yellow Muscat

**farming** Sustainable

**alcohol** 12%

**residual sugar** 0.5 g/L

**pH** 3.47

**acidity** 6 g/L

**SO<sub>2</sub>** 35 ppm

**fermentation** Stainless steel, 42 days skin-contact, 14 days, 61°F

