



serving temp  
**46–54°F**

# 2025 Orange

Grape Abduction | Štajerska, Slovenia

Aliens crossed the galaxy to make wine, looked the planet over, and picked Štajerska. Hard to argue with their judgment. This Orange is Pinot Blanc, Pinot Grigio, and Riesling left on the skins until it turns golden and aromatic, with a little grip. Light, low in alcohol, and bottled by the liter for drinking cold.

## 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

The fruit comes from Peter Gönc's vineyards in Štajerska, in northeast Slovenia near Ptuj. It's a single-vineyard selection of 35–55-year-old vines on marl and sandstone, facing southeast and west, 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, keeps the aromatics lifted and the acidity fresh.

## WINEMAKING

Hand-picked in mid-September. The blend macerates on the skins for 14 days and ferments in stainless steel at 16 to 18°C (61 to 64°F). It completes malolactic fermentation, then ages five months in stainless steel before two months in bottle.

## TASTING NOTES

Deep golden to light amber. The nose is expressive, with orange peel, dried apricot, peach skin, tea leaf, and wildflowers over subtle spice. Textured and lively on the palate, with preserved citrus, stone fruit, and a gentle tannic grip from the skin contact, finishing on dried herbs and mineral salinity.

## FOOD PAIRING

Charcuterie • Grilled vegetables • Roast chicken • Pork  
Aged cheeses • Mediterranean dishes

## varietals

40% Pinot Blanc, 20% Pinot Grigio, 40% Riesling

## farming

Sustainable

## alcohol

11%

## residual sugar

0.3 g/L

## pH

3.32

## acidity

5.75 g/L

## SO<sub>2</sub>

54 ppm

## fermentation

Stainless steel, 14 days skin contact, 61 to 64°F

