

2025 Red

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 Red is an even split of Blaufränkisch and Pinot Noir, deep cosmic ruby and juicy, with red and black fruit and a peppery edge. Light, low in alcohol, good slightly chilled, and bottled by the liter.

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 south and southeast, 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 late September. Fermented in stainless steel at 16 to 18°C (61 to 64°F) with 14 days on the skins. It completes malolactic fermentation, then ages seven months in stainless steel before two months in bottle.

TASTING NOTES

Bright ruby, with bold aromas of blackberry, cranberry, red cherry, and warm currant over soft dark spice. Juicy and smooth on the palate, a fresh red-and-black fruit core with gentle spice and an easygoing texture. The finish is fruity, lightly spicy, and refreshing.

FOOD PAIRING

Grilled meats • Smoked sausages • Burgers • Pizza
Roast chicken • Mushrooms • Hard cheeses • Charcuterie



serving temp
50–57°F

varietals 50% Blaufränkisch, 50% Pinot Noir

farming Sustainable

alcohol 11.5%

residual sugar 0.7 g/L

pH 3.63

acidity 5.8 g/L

SO₂ 59 ppm

fermentation Stainless steel, 14 days, 61 to 64°F

