

2025 White

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 White is Pinot Blanc with a splash of Yellow Muscat, crisp and floral, with white peach, citrus, and a note of lychee. 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 early September. Fermented in stainless steel at 14 to 16°C (57 to 61°F) over ten days, with malolactic blocked to keep it fresh. It ages five months in stainless steel before two months in bottle.

TASTING NOTES

Pale straw to light gold. The nose is lifted, with white flowers, citrus, white peach, fresh pear, and lychee. Crisp and lively on the palate, with juicy white fruit and a tropical Muscat lift, finishing fresh on white peach, citrus peel, and lychee.

FOOD PAIRING

Seafood • Shellfish • Sushi • Fresh salads
Grilled vegetables • Light pasta • Soft cheeses • Aperitif



serving temp
43–46°F

varietals 85% Pinot Blanc, 15% Yellow Muscat

farming Sustainable

alcohol 12%

residual sugar 0.8 g/L

pH 3.14

acidity 6.55 g/L

SO₂ 68 ppm

fermentation Stainless steel, 10 days, 57 to 61°F

