

WINEMAKER:

Martin and Anna Arndorfer

FOUNDED:**COUNTRY:**

Austria

REGION:

Kamptal

Gerne (skin-ferment)

Arndorfer

VARIETY:

Sauvignon Blanc, Gruner Veltliner

FARMING:

Certified Organic, Orange Wine

APPELLATION

Niederösterreich



WINEMAKING & VINEYARD

Certified Organic. Another New York exclusive from Martin and Anna! As always, Gerne is a proprietary blend made by Martin, Anna and the Coeur team. Barrels are selected and blended from the Arndorfer's collection of forward thinking co-ferments. The vinification takes place in four parts: 35% Chardonnay juice co-fermented with destemmed and crushed Gelber Muskateller.

25% Neuberger juice fermented with destemmed and crushed Neuberger. 20% Grüner Veltliner juice co-fermented with destemmed and crushed Sauvignon Blanc. 20% Pinot Blanc juice co-fermented with crushed whole cluster Chardonnay. Fermentations occur in neutral oak. The wines were rested in barrel on the full lees for one year, at which point they were blended and bottled unfined and unfiltered with a 10mg/L SO2 addition. Gerne is a way of saying thank you in German, commonly used in a service setting. This cuvée was born during the pandemic when many in the service industry were out of work. Portions of the proceeds were donated to charities geared towards helping people in the hospitality industry that were in need.