ŠTEKAR
Sivi Pinot

REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2025	WINERY ESTABLISHED	1985
VARIETALS	100% Sivi Pinot	VINEYARD(S)	Estate vineyards
ALCOHOL	12.42%	AGE OF VINEYARD(S)	10-15 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Opoka (Marl)
AGING	8 months	ELEVATION	200-250 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Organic
FILTER/FINING	None	PRODUCTION	3,000 bottles
TOTAL SULFUR RS	35 mg/l .5 g/l		

In the heart of the Goriška Brda, in the picturesque village of Snežatno, the Štekar family nurtures and creates centuries-old traditions of winemaking

The *Štekar* family started with humble beginnings in the Goriška Brda zone of Slovenia back in 1985, when Roman *Štekar* began the winery alongside a small agriturismo. Today, his son Jure runs this lovely natural winery in the stunning hills of western Slovenia, being at least the 4th generation of winemakers but with family history dating back to the 1700's. Originally, they were farmers for a nearby cooperative until the cellar took form, and now they are dedicated to the best fruit they can grow; farming 11 hectares of vines nestled within another 22 hectares of cherry orchards and forest. In 2006, the winery received its organic certification, showing further their commitment to low-impact start-to-finish wine making which they have supported since the beginning. The vines are the most important factor that lead to the incredible depth of Jure's skin-fermented range, and are the only part of the process that ever sees any sulfite use, and the rest of the process is handling the perfect grapes in the most natural way possible. A wide range in types of woods and their sizes are the predominant vessels in the cellar for natural fermentations as well as aging for development. With no filtration or fining, the *Štekar* wines result as pure expressions of the local varieties with a soft and delicious approach, making for incredible natural skin-contact wines in the region that is possibly most famous for the category.

Sivi Pinot = Slovenian Pinot Grigio

The *2025 Fresh Sivi Pinot* is Jure's fresh, expressive take on Pinot Grigio, pressed immediately after harvest and fermented spontaneously in stainless steel. The wine spent 8 months on its fine lees in those same tanks, building texture and depth while keeping its clean, fruit-driven character, with just a small addition of sulfites before bottling. Fresh pear and green apple mingle with delicate floral notes on the nose, while lemon and grapefruit bring plenty of citrus energy to the palate. Crisp and juicy, with lively acidity and a lovely fullness from the lees, this is a wonderfully refreshing Sivi Pinot with plenty of personality.