



ŠTEKAR Sivi Pinot



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| REGION/ ORIGIN | Littoral Goriška Brda Z.G.P. | WINEMAKER | Jure Štekar |
| VINTAGE | 2017 | WINERY ESTABLISHED | 1985 |
| VARIETALS | 100% Sivi Pinot | VINEYARD(S) | Estate vineyards |
| ALCOHOL | 13.15% | AGE OF VINEYARD(S) | 8-30 years old |
| FERMENTATION | 225l barrels 25 days skin contact | SOIL TYPE | Opoka (Marl) |
| AGING | 11 months | ELEVATION | 200-250 meters |
| BARREL TYPE/ YEARS IN USE | French oak 4 years old | FARMING METHODS | Organic |
| FILTER/FINING | None | PRODUCTION | 3,000 bottles |
| TOTAL SULFUR RS | 99 mg/l 1.2 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. With only a few hectares of vines, they were farmers for a nearby cooperative until they began to grow and have the means to start their own winery. Today, still small and dedicated to the best fruit they can grow; they farm 10 hectares of vines and produce 35,000 bottles in total. Combined with another 22 hectares of cherry orchards, as well as an agriturismo, Roman Štekar, and his son Jure, run this lovely natural winery in the stunning hills of western Slovenia. 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. Their use of neutral oak barrels, tiny amounts of SO₂, and pure expressions of the locally used varietals; proves to be working for them as they continue with their gorgeous winery in one of the most famous 'natural' wine regions of the world.

Sivi Pinot = Slovenian Pinot Gris

The 2017 Sivi Pinot is the family's remarkable Pinot Gris, coming from a varying age of vines, within their Pročno and Španc vineyards. The famous Opoka soils (or marl) that are common in this area are what gives Sivi Pinot its extra personality with mineral and aromatics, and after a hand harvesting on the morning of September 9, the fruit spent 25 days in contact with the skins to give extra texture and depth during natural fermentation. The wine is fermented and aged for 11 months in used French barrels (225L) before it enters bottles before release. Intense on the palate with dried and ripe fruits, spicy tones, and an undertone of fresh minerality, this wine has gorgeous depth, slight grip, and well-rounded acidity. A chef's dream for pairing, as the Sivi Pinot accompanies so many foods well.