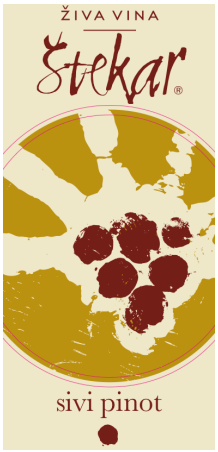

ŠTEKAR
Sivi Pinot

REGION/ ORIGIN	Littoral Goriška Brda Z.G.P.	WINEMAKER	Jure Štekar
VINTAGE	2024	WINERY ESTABLISHED	1985
VARIETALS	100% Sivi Pinot	VINEYARD(S)	Estate vineyards
ALCOHOL	12.42%	AGE OF VINEYARD(S)	8-30 years old
FERMENTATION	Stainless steel 14 days skin contact	SOIL TYPE	Opoka (Marl)
AGING	11 months	ELEVATION	200-250 meters
BARREL TYPE/ YEARS IN USE	French oak (2000L) Several years	FARMING METHODS	Organic
FILTER/FINING	None	PRODUCTION	7,000 bottles
TOTAL SULFUR RS	18 mg/l .3 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 *2024 Sivi Pinot* is Jure's remarkable Pinot Grigio, coming from a varying age of vines, within his 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 harvest, the fruit spent 14 days in contact with the skins to give extra texture and depth during natural fermentation in stainless steel. The wine was then moved to large French oak and aged for 11 months before it was bottled; never seeing added sulfites or any filtration. With a gorgeous salmon peachy color in the glass, the wine is intense on the nose and palate with dried and ripe tree fruit, spicy apricot, and an undertone of fresh minerality. A wonderfully long finish, this wine has gorgeous depth, a slight grip, and well-rounded acidity for a very balanced 'orange wine.'