



2025

# Frontenac Gris

ESTATE RESERVE

### WINEMAKER NOTES

This first vintage represents our effort to craft a wine that is both expressive and versatile—drawing inspiration from the structure and balance of Pacific Northwest whites while allowing our site to speak clearly. The result is an approachable yet character-driven wine that sets the direction for future vintages.

### VINEYARD

Located in the Salt Creek Valley our south block sits at 865 feet elevation. Harvested on August 23rd following an ideal growing season marked by minimal pest pressure and excellent fruit quality. The 2025 growing season began with bud break on April 11th and extended over 134 days. A mild spring transitioned into a notably wet growing season, with over 13 inches of rainfall across June and July, followed by a dry finish with less than one inch of rainfall thru August.

### VINTAGE

The 2025 growing season produced clean, balanced fruit well-suited for aromatic white wine production. Harvest Brix: 21, Harvest pH: 3.3

### PAIRINGS

Pairs beautifully with wood-fired pizza, front porch breezes, almonds, and light summer fare. Serve chilled.



**ELEVATION**  
865 ft



**COMPOSITION**  
100% Frontenac Gris



**ALCOHOL**  
12.5%



**RESIDUAL SUGAR**  
0 (dry)



**pH**  
3.27



**FERMENTATIONS**  
22.3°C average, native yeast start with Sauvay yeast inoculation



**BARREL**  
Stainless steel  
for 6 months



**BOTTLING DATE**  
April 18th, 2026

70 CASES  
PRODUCED

### SENSORY PROFILE

Aromatics of pineapple and mango. Light-bodied with rounded texture and medium acidity, tropical fruit character, medium length finish.

### WENDELIN VINES

#### A NOTE FROM BRIAN AND JESSICA:

*“Let the wine become what it’s supposed to become, and it will be good.”*

LEAVENWORTH COUNTY, KANSAS  
WENDELINVINES.COM

When we started this journey, we didn't really know what to expect. I just sort of jumped blindly into the world of grape growing and winemaking, pulling Jessica along with me. Since we first planted, we've been asked many times, "Are you going to make good wine?" We were certainly going to try.

I remember asking my enology professor this same question, and her response has stayed with me: "Let the wine become what it's supposed to become, and it will be good."

That line guided us as we planned our first vintage—let the wine become what it is supposed to be.

The early part of the season brought cooler temperatures and moderate rain, followed by a very wet stretch in the middle of the growing season. With over 13 inches of rain in 60 days, combined with hot summer nights, we saw some initial pressure on the fruit. As the season progressed, the rain shut off completely, and we finished with a 30-day dry spell.

By harvest, we had dialed in our sugar and pH numbers, but the "light, crisp white" I had envisioned didn't seem to be in the cards. Instead, we found beautiful aromas of melon and ripe fruit, a deeper flavor profile, and what we believe is a pretty darn good first vintage across both our Frontenac Gris and Seyval.

I suppose, for our first year, this is exactly what it was meant to become—a pretty darn good wine.

*Brian & Jessica*

