

AMERICAN WHITE WINE

Vintage: 2022

Vineyard: Lodi AVA Location: Lodi, CA

PROFILE

Gewürztraminer is a relatively rare white grape varietal. Globally, it is grown in significantly smaller numbers than other popular white varieties but can be found in both California and the Pacific Northwest of the U.S., Italy, and France. These wines are most readily compared to Moscato, though it should be noted it is not the "easy-drinker" that Moscato is.

Dry to off-dry with low acidity, Gewürztraminer is best known for its aromatic notes of lychee fruit (think sweet fruit and rose) as well as a subtle smokiness

DETAILS

Bottling Date: 10/19/2023 Case Production: 40

ABV: 12.0

Residual Sugar: 2.0 %

Final TA: 7.2 g/L

pH: 3.12

Free SO₂: 48 ppm

Gewürztraminer

Available in 750 mL bottles

WINEMAKING

FERMENTATION

7 days

As with most of our white wines, Gewürztraminer is imported to us as juice. Upon arrival, it was racked into a stainless steel tank and brought up to temperature in order to begin fermentation. The yeast for this fermentation was selected with the focus of helping to release bound terpenes responsible for floral and spicy aromas. Fermentation was completed in one week, after which the wine was racked off the lees and cold stabilized to help encourage settling and to remove tartrates prior to filtration

AGING

12 months

This wine was aged for a full year prior to bottling. Gewürztraminer is more than capable of being aged for longer periods of time, unlike other white wines

TASTING NOTES

Aroma

Citrusy hints of lemon and candied lime are followed by delicate aromas of orange blossom

Taste

Notes of lime are sweet at the start before transitioning to a more zesty and tangy profile. This wine is light, refreshing, and approachable while offering delicate minerality on the finish

Serving & Pairing Suggestions

Best served slightly chilled at approximately 45 F°.

Gewürztraminer is easily paired with many ethnic cuisines such as Middle Eastern or Thai food

TASTING CHART

