



# 2021 Gewurztraminer Dry

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**Harvest Dates:** October 1st - 2nd, 2021 | **Alcohol label %:** 11.7 | **pH:** 3.29 | **Acidity (TA):** 7.2 | **Residual Sugar (g/L):** 0.22

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## Growing Conditions

The 2021 growing season began with frequent rainfall, leading to rapid canopy growth across the farm. The fast-established leaf presence proved crucial, as continued precipitation and cloud cover in summer put a larger level of importance on the solar energy collected in spring. The fall brought enough sunlight and respite from the rain that harvest brought in fruit with compelling balance of sugar and acid levels. Wines from this vintage will feature a strong backbone of acidity with fragrant aromas and nuanced layers.

## Winemaking

Produced from our oldest block of Gewurztraminer.

## Aging

Expect this wine to improve with 2-3 years of bottle age.

## Bottling

Limited quantities, Library Wine. Club membership required for access. March 17, 2022. Stelvin closure

## Palate

Full-bodied and truly dry, this vintage displays floral aromas and flavors of lychee and white peach

## Food Pairing

A delightful match for flavorful spicy dishes, especially dishes featuring curry and coconut milk.

