



## 2022 Medium Sweet Gewürztraminer



**Harvest Dates:** October 15th - 16th, 2022 | **Alcohol label %:** 12.1 | **pH:** 3.4 | **Acidity (TA):** 7.0 | **Residual Sugar (g/L):** 22.0

### Growing Conditions

A bounce back crop after a few lighter ones from our #3 vineyard.

### Winemaking

Skin soaked for 10 hours before pressing.

### Aging

Minimal lees

### Nose

Lychee fruit

### Palate

The palate surprises your taste buds with lush lychee fruit followed by integrated spice on the finish.

### Food Pairing

Gewürztraminer pairs well with rich-fowl dishes like turkey, duck, or Foie Gras, along with egg dishes like quiche and omelets. It also goes well with German dishes like pork chops, roasted ham, sausages loaded with sauerkraut, and wiener schnitzel.