



2023 Gewurztraminer - Semi Dry

Harvest Dates: September 20th - 21st, 2023 | **Alcohol label %:** 11.3 | **pH:** 3.4 |
Acidity (TA): 7.6 | **Residual Sugar (g/L):** 1.66

Growing Conditions

The 2023 vintage hit a sizable speed bump on the night of May 18, when a combination of freezing temperatures and lack of wind engulfed much of the region in frost. With the vines already awake and starting to push growth, this led to substantial damage – with yields ultimately coming in around 40% less than average across the farm.

Harvest

The fruit that did reach maturity benefitted from a sunny and dry harvest to produce wines of ripe flavors and balanced acidity. Subsequent wines showcase the warrior spirit of grapes that endured a challenging growing process.

Winemaking

Fermented in Stainless steel tanks.

Bottling

Bottled April 9, 2024. Stelvin closure.

Nose

This bottles is ripe, floral and fruity with lush aromas.

Palate

Perfectly weighted wine with melon and lychee flavors plus a fruit forward, spicy finish.

Food Pairing

An ideal complement for spicy foods; enjoy this wine the flavorful Asian or Thai dishes.

