



2021 Gewurztraminer - Semi Dry

Harvest Dates: October 1st - 2nd, 2021 | **Alcohol label %:** 11.7 | **pH:** 3.29 | **Acidity (TA):** 7.2 | **Residual Sugar (g/L):** 1.8

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.

Harvest

Produced from our oldest block of Gewurztraminer - showing the consistency of our older Estate Grown vines.

Winemaking

Fermented in Stainless Steel tanks

Bottling

March 22, 2022. Stelvin closure

Palate

The light floral notes will hit you first, followed quickly with citrus and spice. The slight sweetness of this off-dry Gewurztraminer balances out the spice beautifully for a wine that you'll love to sip or pair!

Food Pairing

Perfectly complements spicy Asian dishes and many light foods.

