



2022 Gewurztraminer Dry

Harvest Dates: September 17th - 18th, 2022 | **Alcohol label %:** 11.6 | **pH:** 3.18 |
Acidity (TA): 7.0 | **Residual Sugar (g/L):** 0.22

Growing Conditions

The 2022 growing season was marked by an abundance of sunlight and a dearth of rainfall. Those two factors combined with a cold spell in mid-January to lessen yield totals for many varieties. However, the fruit that was grown reached enticing levels of ripeness that have us excited about the quality and age ability of wine from this vintage

Winemaking

This is a wine that will also reward cellaring.

Aging

Fermented in stainless steel tanks.

Bottling

Bottled March 21, 2023.

Nose

This wine is aromatic and weighty, with inviting floral and melon aromas.

Palate

Its natural spiciness is accented by ripe melon and citrus flavors. The weighty mouth feel gives way to a long, relaxed finish.

Food Pairing

Enjoy with flavorful Asian meals or simple fish and chicken dishes.

