

Gewurztraminer 2023

This alluring wine will be a great sipper on a cool evening, or perfect to pair with Thanksgiving dinner.

Cases produced: 47 Alcohol: 12.1% Titratable Acidity: 5.94 g/L, pH: 3.7 Residual sugar: 0.9%

Tasting notes: Floral but spicy, this medium dry Gewurz has notes of orange blossom, nectarine, ginger, and lychee. There is also a creaminess to the long, spicy finish.

Winemaker notes: 2023 brought an early bud break followed by a late spring frost that greatly reduced our Gewurztraminer crop. The remaining grapes were very ripe and flavorful due to the small crop size. The very slight residual sweetness was achieved by stopping the fermentation. This special wine is made with 100% estategrown grapes farmed with biointensive practices.

Cellaring: Drink now or cellar 5-7 years.

Pairing suggestions: Herbed stuffing, aged goat cheese, spiced apple crisp.

