



2017 Gewurtztraminer

Tasting Notes

Nose: Classic whiteflower, spicy ginger, orange zest.

Mouth: Seamless, apricot, spiced citrus, honey, ginger candy, fleshy, layered, sweet earth.

The Spiced One

The word “Gewürz” means spiced in German, which is fitting as the main and most intriguing characteristic of this wine is its subtle spice, aromatics, and minerality. Commonly referred to as a German varietal, this wine is crafted in the Alsatian-style of a dry white wine. It has a light hint of residual sugar, making this wine a perfect pairing with spicy cuisine or by itself.

Vinification

Harvest: 10/1/17

Brix at Harvest: 22.74

pH: 3.18

Alcohol: 12.1%

Residual Sugar: 2.4 g/L

Whole-cluster pressed. The juice was racked after a 5 days cold settle, keeping some of the gross- lees to feed the yeast. Fermented cool (56-58°F) for 10 days. Post-ferm it was settled racked and sulphured as late as possible. No ML

The Vintage

2017 was a return to normal for the Willamette Valley after three consecutive warm vintages. The fundamental characteristics of the Willamette Valley’s climate is cool and moderate; ripening each cluster on the edge of the on-set of fall. This type of growing season allows for complexities in flavor and for tannins to develop while retaining the backbone of the wines’ acid.

The season started with a cool and wet March, April and May, which pushed bloom back to late June, setting the stage for a later harvest. Warm and dry conditions prevailed through the summer months creating the ideal situation for steady vine growth and fruit ripening. The vines set a higher than average crop. These crop levels were managed to bring the best out of the fruit.

As with all classic Oregon vintages, it came down to September and October. September heat waves can shrivel fruit, which forces an early harvest and brings the wines out of balance. 2017 did not disappoint. Two early September rain events refreshed the soils, giving the vines a boost to extend the growing season and build complexity. The first fruit harvested was in the third week of September. Calm and cool weather allowed for an easy pace of harvest through October. Pure, delicate and vibrant wines with intriguing structure were the result.

