

GEWURZTRAMINER

2018 | Old Vine | McMinnville AVA

Willamette Valley | Oregon



CLONE:

GEWURZTRAMINER

ELEVATION: 700 FEET

100% STAINLESS STEEL

60 DAYS FERMENTATION

IN COLD STAINLESS

STEEL

PH: 3.38

ALC %: 13.2

"The picking decision is the most crucial step to preserving the aromatics of this wine. During harvest, we tend to use our senses more with this varietal rather than our lab instruments. You can't go strictly on the brix and acidity numbers, it has to be a call that you make out in the vineyard. It takes walking the rows and tasting berries to find the perfect day to bring in the fruit. In the vineyard and in the glass, Gewurztraminer is one of the most recognizable varietals. However, as the fruit ripens, that spicy character we all love can be lost forever if you're not careful. When in doubt, rather than letting it hang on the vine too long, we pick the Gewurz early rather than being late."

- Co-Winemaker, Anne Sery

"A beautiful nose of clover, fresh shaved ginger and cantaloupe greet you and set up perfectly for a complex mouthful of vibrancy displayed through notes of apricot, candied ginger and honeysuckle."

- Co-Winemaker, Brian Irvine

BLOCKS: 1C (24%), 3B(37%), 4B (39%)
PLANTED: 1972, 1974, 1979

276 CASES PRODUCED

LEAVE THE SWEATPANTS OR PAJAMAS ON AND FIND YOUR FAVORITE TAKE-OUT SUSHI PLACE (DELIVERY IS EVEN BETTER). THIS IS A PERFECT MATCH FOR SOME SUSHI, SASHIMI AND MISO SOUP.

