



History

Gewurztraminer, one of the four noble grapes from the Alsace region of France, has a long history as a late harvest wine. For any given year though, a successful result is far from guaranteed; it is possible only in those vintages with cooperative weather, ample fruit set, and a patient winemaker.

Winemaking

While 2022 was a wild year when it came to weather, Gewurztraminer held strong. We decided to leave a modest amount unpicked as we proceeded through the harvest season. We were looking to grow ultra-ripe grapes, preferably with “noble rot,” otherwise known as botrytis. This development accentuates the luscious flavors of amazing late harvest wine. On a cool autumn morning at the end of October, the fruit reached its peak point of ripeness and it was hand harvested. At a little over two tons, we spent time carefully sorting the grapes followed by cold fermentation. When the sugar and acid came into balance, we filtered the wine to remove the yeast and arrest the ferment.

Tasting Notes

Our 2022 Late Harvest Gewurztraminer features vibrant aromatics of tangerine, jasmine, bright stone fruit and clove spice. On the palate the rich sweetness balances the bright acidity; you will find notes of wildflower honey, candied citrus, cinnamon and ginger. This concentrated wine will continue to gain complexity and richness over time, and will shine as either an aperitif or digestif. We love pairing this wine with strong cheeses such as Stilton or Roquefort, roasted nuts, foie gras, or a delicious home-made apple pie.

Appellation: Anderson Valley

Fermentation: Stainless steel tank

Maturation: 5 months in tank

Alcohol: 10.4%

Cases produced: 184

Sugar at harvest: 32.2° Brix

Harvest date: October 28

Titrateable acid: 7.6 g/L

Residual sugar: 13.2%

Cellaring: 7 - 10 years with careful aging