



2019 GEWÜRZTRAMINER

SMALL LOT SERIES

By picking early, we captured the floral aromatics inherent to Gewürztraminer while retaining a bright freshness that is so easy to lose with this variety. We then worked to build texture in the cellar by aging a portion sur lie, instead of relying on residual sugar, as our aim was to make a bone dry style.

WINEMAKER STEPHANIE BRYERS

VITICULTURE

VINEYARD
KING VINEYARD

APPELLATION
KALEDEN

ESTABLISHED
2003

FARMING APPROACH
LOW RISK ORGANIC

SOILS
SANDY SILT LOAM

TRELLIS SYSTEM
VSP

WINEMAKING

HARVEST DATE
SEPTEMBER 13-14

SKIN CONTACT
15 HOURS

PRESSING
BLADDER PRESS

FERMENTATION
COMBINATION OF WILD
AND CAREFULLY SELECTED
YEASTS

MALOLACTIC FERMENTATION
BLOCKED

MATURATION
STAINLESS STEEL

CASES PRODUCED
100

BOTTLING DATE
2020-02-27

RELEASE DATE
APRIL 2020

RESIDUAL SUGAR
3.4 g/L

pH
3.50

TOTAL ACIDITY
5.3 g/L

ALCOHOL
13.0%

PRICE: \$22.00 / AVAILABILITY: WINERY DIRECT / CSPC: +103008