

OPTIMA WINERY

2023 GEWÜRZTRAMINER DRY CREEK VALLEY

Vineyards

This exquisite Gewürztraminer is crafted from grapes grown on the western side of Dry Creek Valley, 200 feet above the valley floor. The appellation is known for its diverse microclimates and soil variations that make it a perfect home for a wide variety of grape varieties. Gewürztraminer, in particular, thrives in this region's warm, sunny days and cool, foggy mornings and nights, making for an exceptional wine.

Winemaking

This dry white wine is crafted in Gewürztraminer's classic Alsatian style. The grapes are hand harvested, destemmed then lightly crushed. The grapes are allowed skin contact for six hours, then pressed to stainless steel tanks for fermentation. Wine is fermented at 50°F, then racked once fermentation is complete. In order to retain its natural, fresh, crisp acidity, this wine does not undergo malolactic fermentation.

Tasting Notes

Experience a sensory delight with this dry, Alsatian-style Gewürztraminer. The 2023 vintage enchants from the first glance with its light straw color and delicate floral aromas of rose petal and tropical fruit. Each sip reveals a luxurious, mouth-filling texture, perfectly balanced by notes of creamy peach, lychee, and honeydew melon. As you savor the wine, hints of honey and ginger add a spicy complexity, while subtle notes of nutmeg and clove provide warmth and depth. The wine finishes dry with crisp acidity, leaving a memorable and refreshing aftertaste.

Appellation: Dry Creek Valley
Blend: 100% Gewürztraminer's
Alcohol: 14.1%
RS: None

