

2024 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 varietals. 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 the beauty of the 2024 Dry Creek Valley vintage with this dry, Alsatian-style Gewürztraminer. Brilliant pale straw in color, the wine opens with expressive aromas of rose petal, lychee, and tropical fruit layered with hints of citrus blossom and spice. The palate is rich and mouth-filling, showcasing luscious flavors of white peach, honeydew melon, and ripe pear balanced by vibrant acidity. Subtle notes of ginger, honey, nutmeg, and clove add depth and intrigue, carrying through to a long, crisp, and refreshing finish. Elegant yet vibrant, this vintage captures both the intensity and freshness that make Dry Creek Valley so distinctive.

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

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