



**VARIETY:**  
100% Gewürztraminer

**VINEYARD:**  
100% Viento

**APPELLATION:**  
Monterey

**HARVEST DATES:**  
Sep 10 – Oct 21, 2022

**ALCOHOL:** 10.5%

**PH:** 3.13

**TA:** 6.5 g/L

**AGING:**  
Stainless steel, 4 months

**BOTTLING DATE:** Mar 16, 2023

**CASES PRODUCED:** 271



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VINEYARDS

## 2022 ESTATE GEWÜRZTRAMINER

### TASTING NOTES

Gewürztraminer (pronounced ge-verts-trah-mee-ner) is an aromatic variety grown throughout the world, most notably in Alsace, France. “Gewürz” translated from German, means “spice,” and that is just the trait that makes Gewürztraminer so fabulous.

Our 2022 Gewürztraminer is a fragrant wine with aromas of stone fruit, lychee, pineapple, and passionfruit with floral notes of honeysuckle. On the palate, it is medium-bodied with crisp, balanced acidity and sweet tropical fruit notes. The perfect balance of residual sugar and crisp acidity gives it wonderful versatility, and it is a delicious wine to serve as an apéritif as well as with a wide range of foods. Try it with spicy or highly seasoned foods, soft cow’s milk cheese, fresh fruit, ribs in tangy barbecue sauce, or butter-pecan sweet potatoes at the holiday table.

### VINEYARDS

The grapes for our estate-grown Gewürztraminer are grown on Viento Vineyard. The name *Viento* is the Spanish word for wind, and this brisk vineyard is aptly named after the dependable winds that come howling down the vineyard corridor every afternoon around 2 p.m. The cool and windy conditions allow for slow ripening and the cultivation of top-notch Gewürztraminer. Small berries and clusters and a unique tan-pink color characterize the fruit. The highly pigmented skins often give a deep gold color to the wine. The spicy Gewürz taste is evident even when eating a grape straight off the vine.

### VINTAGE

The 2022 growing season began with excellent growing conditions that continued into summer, with generally moderate temperatures. And then, BAM, a significant heat wave hit California in mid-August. This both accelerated the pace of the harvest, with picking beginning about two weeks earlier than average and slowed down certain varieties, as the vines shut down during the extreme heat in order to protect themselves. Overall, the heat wave reduced yields, with smaller clusters and reduced berry sizes. Quality, however, is excellent for the 2022 vintage, with a significant level of complexity and intensity.

### WINEMAKING

The wine was pressed and cold settled then inoculated with Steinberg yeast, a strain of yeast developed in Germany that yields a lengthy fermentation and is known to enhance fruit character. The juice was slowly fermented in stainless steel at a very cold temperature to enhance the aromatics and fruit character of the varietal. The finished wine was kept cold and filtered early before completing fermentation to leave a touch of natural sweetness and enhance the fruitiness and mouthfeel.

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