



2021 Late Harvest

Gewürztraminer



Composition: 100% Gewürztraminer

Appellation: Columbia Valley, WA

Winemaker Technique: Harvested at 30° Brix this wine was pressed immediately to a stainless-steel fermenter. The wine was modeled after the great dessert wines of Sauternes, France. The juice was allowed to ferment cool and then stopped at 100 g/L residual sugar yielding a final alcohol of 12.5%.

Winemaker Notes: This wine has a beautiful shortbread, golden color. The nose contains profound lychee fruit and fermentation notes of rising bread dough. The palate is viscous, light, and smooth and highlighted by the lychee notes that carried over from the aroma. The finish is of candied lychee, mandarin, nectar, and black tea.

Chemistry at bottling:

Alcohol by volume	12.5%
Titrateable Acidity	4.1 g/L
pH	4.02
Residual Sugar	100 g/L or 10%
Harvest Brix	30