



# WHOLE CLUSTER FERMENTED GEWÜRZTRAMINER

**2022** Estate Grown ~ Kamiak Vineyard ~ Columbia Valley AVA \$35.00 SRP

## Vintage

The Spring of 2022 was cold and wet and slowed budbreak by approximately two weeks. Juxtaposed to the cool Spring was a hot summer and perfect ripening conditions in the Fall that saw no rain until November. The length of warm days occurring late into the season caused acids to drop considerably to levels of 3.5 to 5.5 grams per liter and pH to increase from 3.8 to 4.2 units. These numbers are varietally dependent as some varieties are known to ripen early and some are known to ripen later. We waited until October 10th to harvest our Syrah for Rosé which came in at 23.5 Brix - about 2-weeks behind a normal year. Fermentation of this wine completed November 8th and the color and aromas are right in line with the best we have produced. One of the weird occurrences of this harvest is that our Syrah that we harvest for red wine came in on November 4th at 24 degrees Brix when it is usually one of the first to come in in late September early October. We based a lot of our picking decisions on the look of the canopy and if the rachis and seeds were still green and healthy enough to continue ripening. Our vineyard manager and winemaker decided to bring in the last of the fruit on November 5th after looking at the forecast and seeing the winter-like conditions arriving the following week. All-in-all, the 2022 harvest had perfect ripening conditions and occurred as expected, a little late, but with great quality. We fermented much of the grapes in small lots, including single barrels and 1-ton fermenters. Our winemaker, Joe Hudon is very excited about the 2022 vintage especially for varieties like Cabernet Franc, Malbec and Petit Verdot which are mid to late ripening varieties that saw exceptional conditions with the late season heat. ~Marc Nelson, Vineyard Mgr.



### •Composition:

100% Gewürztraminer

•Brix at Harvest: 23.5

•Harvest: Oct 27, 2022

•pH: 5.91 g/L

•TA: 3.39 g/L

•ABV: 13.5%

•Production: 25 Cases

•Bottled: January 31, 2023

## Winemaking

**Winemaking Notes:** Whole cluster fruit was split into two 59-gallon French oak barrels that were inverted with heads removed. The must was cold soaked for 2 days using a weak yeast strain that adds complexity and wards off competitors. On the third day a killer yeast was added to carry on fermentation. The wine was kept in contact with the skins and stems until fermentation was completed to dryness. After pressing to tank the wine was racked to the same French oak barrels it was fermented in but with heads fastened and barrels on their side and on racks. This wine was aged for 2 months post fermentation in barrel and on light lees.

**Tasting Notes:** A rich ground mustard color leads to expressive aromatics of lychee, honey, jasmine, and grain. The palate contains a rich texture and exuberant flavors of poached stone fruit, autumn spice, and a hint of wood. The finish is alive with crisp acidity sweet spices.