

2022 GEWÜRZTRAMINER

Sonoma Valley, Sonoma County

HARD TO SAY, EASY TO LOVE

VINTAGE NOTES

The first half of the 2022 growing season in Sonoma was ideal, with plenty of early season rains and moderate temperatures throughout the spring and early summer. As the summer progressed, so did the heat, with multiple heat events intensifying as we progressed towards a multi-day heat spike around Labor Day. Thankfully, our organically farmed vines were prepared for this. With a deep connection to their surroundings through our holistic farming practices, these vines know when to shut down and save their reserves. Ultimately, the 2022 growing season ended with spectacular quality and lower quantity, which will lead to more concentrated reds and fuller bodied whites.

VINEYARD INFORMATION

Rhinefarm Vineyard, which the Bundschu family has been farming for 165 years, is located on the southwestern slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain below 150-foot elevation features gently sloping Huichica clay loam soils with gravel deposits and cooler growing conditions that deliver minerality and focused acidity. Eleven acres of Heritage Selection vines, planted in 1969, were harvested in two lots and bring spice and floral notes. Nine acres of clone 47 vines, planted in 2008, were harvested in three lots and provide fresh fruit flavors.

TASTING NOTES

Produced from unique clones of vines originally planted by Jacob Gundlach in 1858, there's nothing quite like this Gewürz. Aromatics jump from the glass in equal parts fruit and spice, with standout notes of lychee and white pepper. Fermented with zero residual sugar, our Gewürz is bone dry and offers racy flavors of white pepper and Australian lime (think higher acid, more herbal than your traditional lime). While it may be hard to say, this wine is easy to love, especially when paired with fresh and spicy dishes like tuna poke or linguini and clams with red chili flakes.



COMPOSITION

100% Gewürztraminer

WINEMAKING

48 hours cold settled
Whole-cluster pressed
for richness and texture

ALC / PH / ACID

Alc: 13.5%

pH: 3.39

TA: 6.2 g/L

COOPERAGE

90% stainless steel

10% neutral oak

PRODUCTION

5,000 cases

PRICE

\$29.00