



2021 GEWÜRZTRAMINER ONE DAY

VINEYARD:

The Gewürztraminer is from a 26yr old organic site on the upper bench side of Summerland, Okanagan. Sandy loam is the dominant soil type.

PROCESS:

Hand harvested, destemmed and spontaneously fermented using ambient wild yeasts. The ferment was done in open vessels on skins for 24hrs with minimal extraction. Lightly pressed into steel tanks resting on heavy lees. The wine was splash racked once post fermentation. Zero additions. Bottled April 2022.

NERDY:

Glucose / Fructose: 2.4g	VA: 0.49	Ph: 3.42
Alc./Vol: 12.1%	Total Acid: 5.8	Malic: -1.10

TASTING NOTES:

A bright, zesty lemon focused expression of Gew and the closest to a straight white wine we've made to date. A slight reductive note from freshly opened bottles offering delicate flinty/smokey notes. It'll shine with citrus and tangerine skin, Asian pear, jasmine, lemon drop candy and underripe guava. The palate follows suit, fresh and poised with electric fresh acid. Best to splash decant for the wine to freshen up and start expressing.

Light to medium bodied. Dry. Decant for best results

SKU: 401772

Price: \$24.86/ 750ml btl
\$298.32/ 12 btl case



HOW FAR DOWN THE RABBIT HOLE DO YOU WANT TO GO...?

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