



2021 GEWÜRZTRAMINER +

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. The remaining varietals were all grown together at a small two acre organic site (29yrs) in Abbotsford with dominantly alluvial soils.

PROCESS:

The Abbotsford fruit was picked on the same day for a field blend style ferment, split into three blends. The Summerland Gew was picked slightly after. Both were hand harvested and destemmed before ambient wild yeast spontaneously started fermentation. The grapes were ferments in open top vessels on skins for 10 days, very light cap wetting, minimal extraction. Lightly pressed into neutral oak barrels.

Three barrels were racked to a Qvevri for two weeks in an experimental move to make use of the Qvevri's ionizing and revitalizing properties. One barrel was racked to a new, lightly toasted French oak barrel where it stayed for a month. The remaining barrels spent 13 months resting on heavy lees. We added 20ppm of SO2 post malolactic fermentation in the spring. Bottled April 2022

55% Gewürztraminer / 27% Siegerrebe / 4.5% Bacchus / 4.5% Madeleine Sylvaner / 4.5% Madeleine Angevine / 4.5% Kerner

NERDY:

Glucose / Fructose: 1.7g
Alc./Vol: 10.9%

VA: 0.65
Total Acid: 5.6

Ph: 3.66
Malic: -0.52

TASTING NOTES:

This fun wine is highly expressive with explosive aromatics of papaya & guava, orange and pink starburst, baked pineapple & peaches and cream. The palate follows with more of the same with added sour tropical notes, subtle spiced pineapple and tangerine pith. Bright mouth watering acid and a balanced freshness.

Medium to light bodied. Dry. Decant for best results.

SKU: 360385

Price: \$19.35/ 750ml btl
\$232.20/ 12 btl case



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

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