



WINE
100% GEWÜRZTRAMINER
AGED IN STAINLESS STEEL BARRELS
pH 3.62 | TA .51g/100mL
VINEYARD
CLONES - UNKNOWN ORIGIN
DRY FARMED | LAURELWOOD SOIL
INGREDIENTS
HAND HARVESTED GRAPES, ORGANIC
YEAST NUTRIENT, NATIVE YEAST



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2022 Discovery Rosé

Vintage Overview

The Discovery Series Rosé of Gewürztraminer has lush aromatics of strawberry, apricot, with a subtle ocean air mist and spices of coriander, white pepper, and cardamon. These flavors follow onto the palate. Rather than a traditional rosé experience, this wine plays with a bitterness, similar to that of candied grapefruit zest and a gently lasting finish of tart fruit and minerality.

In the Vineyard

In 2022, the vintage in the Willamette and Tualatin Valley AVA's started classically wet and cool, highlighted by a frightening cold spell and frost in April that reduced and damaged buds across the valley. David Hill experienced no damage, however, due to its location in the valley. Cooler than most areas, and behind in the growing stage, the vintage was protected. A cooler growing season overall and a dry late harvest season yielded high acid and full fruit, making for a physiologically ripe vintage. The conditions of this vintage have created wines that are balanced, with full fruit and bright acid.

In the Winery

To give this Rose its uniqueness, this wine went through carbonic maceration, allowing skin and stem contact for up to 3 weeks. Aging in egg shaped vessels, slightly porous, give this wine a quinine, or cocktail like quality, boasting fruit and giving a candied affect on the palate.

davidhillwinery.com

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