



WINE

100% GEWURZTRAMINER
AGED 7 MONTHS IN AUSTRIAN OVAL CASK
pH 3.38 | TA .49g/100ml

VINEYARD

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

GRAPES, SULFUR, ORGANIC YEAST
NUTRIENT, NATIVE YEAST



2019 Estate Gewurztraminer

Vintage Overview

Our old vine Gewurztraminer demonstrates aromatics of ginger and Meyer lemon, complimented by undertones of Thai basil and Turbinado sugar. Broad and airy with flavors of yellow curry, flint, and refreshing mandarin orange, this wine is defined by its palatal tension and its unique flavor profile.

In the Vineyard

In 2019, the Northern Willamette Valley saw a return to a more classic cool vintage. Spring was warm and damp with a late bud-break, while the growing season was moderate and steady. Early rains and a rapid October cool down created the need for strategic harvesting of fruit, which rewarded us with optimal ripeness and retention of acidity. From 2019 we may see one of the best vintages in the last two decades.

In the Winery

With a unique vision, our winemaker used the grapes from our 50 year old Gewurztraminer plantings to showcase a unique vision that culminates farming practices, winemaking, old vines, and soil type at David Hill. This Gewurztraminer was aged for 7 months in an Austrian Oval Cask, and is completely dry.

davidhillwinery.com



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