

2022 Estate Gewürztraminer



WINE

100% GEWURZTRAMINER

AGED 7 MONTHS IN AUSTRIAN OVAL

CASK

pH 3.46 | TA .54/100ml

VINEYARD

DRY FARMED | SELF-ROOTED

LAURELWOOD SOIL



WINE

100% GEWURZTRAMINER

AGED 7 MONTHS IN AUSTRIAN OAK

CASK

pH 3.46 | TA .54/100ml

VINEYARD

DRY FARMED | SELF-ROOTED

LAURELWOOD SOIL



Vintage Overview

Our unfiltered old vine Gewürztraminer brings aromatic notes of quince, Allspice, and pistachio butter, carrying through to the palate alongside subtle pear. A warm October allowed for a long hang time of clusters, creating a beautiful mouthfeel, and lingering dry finish. Enjoy this food friendly wine through the holiday season and beyond.

In the Vineyard

In 2022, the vintage in 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 fully ripe vintage. The conditions of this vintage have created wines that are blanched, will full fruit and bright acid.

In the Winery

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

davidhillwinery.com

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