



2023 Rosé of Gewürztraminer

Vintage Overview

The 2023 Rosé of Gewürztraminer has lush aromatics of apricot nectar, white tea, and satsuma zest, with a subtle undertone of fresh hermal sage. Similar notes carrying through to the pallet, along with blood orange and a textural full mouth feel, lead to a lingering dry finish. This wine is an excellent choice for a warm summer day.

In the Vineyard

2023 was a great growing season in the Willamette Valley, and a particularly favorable vintage in the Tualatin Valley AVA. The spring was wet and cool, which culminated in and early May budbreat. The growing season was short as June was warm and July and August were hot, but there were no extreme weather events or dynamics that might present threats or problems in the vineyard. The consistent heat ripened the fruit and produced a rich concentration of flavor and weight, but the cooler nights in late summer and early fall - especially at the vineyard's elevation, helped develop acidity in the fruit to give lift and support the richness of the vintage.

In the Winery

This unique style of Rosé captures this varietal's pronounced aromatics through traditional winemaking style of a Rosé but using a hard press technique, textural components on the palate and beautiful color from the skins were extracted. A truly refreshing wine to be enjoyed anytime, yet complex in nature.

davidhillwinery.com

WINE

100% GEWÜRZTRAMINER

AGED IN STAINLESS STEEL BARRELS

pH 3.58 | TA .54/100ml

VINEYARD

CLONES - UNKNOWN ORIGIN

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

HAND HARVESTED GRAPES, ORGANIC

YEAST NUTRIENT, NATIVE YEAST



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