

2023 Estate Gewürztraminer



WINE

100% GEWÜRZTRAMINER

AGED 7 MONTHS IN AUSTRIAN OVAL CASK

pH 3.58 | TA .49g/100mL

VINEYARD

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR,

ORGANIC YEAST NUTRIENT, NATIVE YEAST



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Vintage Overview

Our old vine Gewürztraminer presents fresh aromatics of kiwi, tangerine, peach, and lemon meringue with a subtle expression of graham cracker and fennel. A saltiness on the front palate, balances nicely between acid and fruit, and carries through with a lingering textural finish.

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 budbreak. 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 2023 old vine Gewürztraminer was pressed hard on the skins to extract pronounced aromatics and flavor. Aged for 7 months in an Austrian oval cask, this wine is fermented dry.

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