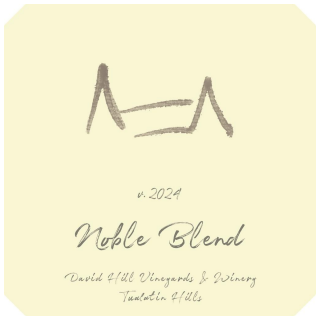


WINE
FERMENTED AND AGED IN 70% EGG SHAPED VESSELS AND 30% STAINLESS STEEL
pH 3.44 | TA .56/100mL
VINEYARD
OLD VINE | LAURELWOOD SOIL | DRY-FARMED
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR, ORGANIC YEAST NUTRIENT, NATIVE YEAST

SALMON SAFE
LIVE CERTIFIED SUSTAINABLE GRAPES
V

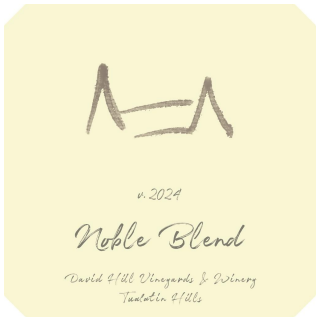
2024 Noble Blend Edelzwicker

Vintage Overview
Our 2024 Edelzwicker displays layered aromatics, with fruit experienced differently on front, mid, and back palate. The finish is clean, lingering softly, while lifting off the palate. On the nose, juicy peach, jasmine and herbs are noted while mint and nasturtium flowers mingle in the background. On the palate, a saltiness, orange blossom, and a minerality akin to the fresh first rain of the season all greet the taste buds. A textural component, similar to orange peel, subtly linger.

In the Vineyard
The 2024 vintage was off to a cool and rainy start, with late bud break leading up to a cool weather pattern in June, bringing a dampness and foggy conditions. Gaining momentum, however, leading to a warm summer and fall, with no dramatic heat spikes, the vintage caught up by September. No weather related stress to the vineyard led to a nice natural ripeness, with all varietals able to be picked at their peak.

In the Winery
This Alsatian blend of white grapes was fermented in stainless steel and is truly a unique wine, where particular care is dedicated to revealing layers of flavor and contrast. Each vintage is very different from the last and expresses the winemaker's style.

davidhillwinery.com



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