

2024 Rosé of Gewürztraminer



WINE

100% GEWÜRZTRAMINER

FERMENTED AND AGED IN STAINLESS STEEL

pH 3.31 | TA .53/100mL

VINEYARD

LAURELWOOD SOIL | DRY-FARMED

INGREDIENTS

HAND HARVESTED GRAPES,

ORGANIC YEAST NUTRIENT, NATIVE YEAST



Vintage Overview

The 2024 Discovery series Rosé of Gewürztraminer has lush fruit-forward aromatics of ripe apricot, tart candied strawberry, red plum, and subtle, savory notes of chive flower and thyme. Close proximity to the coast shows in this vintage as a sea salt component. Similar notes carry through to the palate. This wine has a refreshing, textural mouth feel. The finish presents as savory and dry, making you want to go back for more.

In the Vineyard

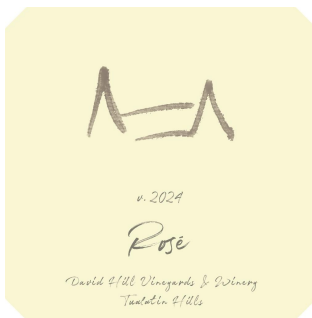
The 2024 vintage was off to a cool and rainy start, with late bud break leading up to a cool weather pattern in June, bringing a dampness and foggy conditions. Gaining momentum, however, leading to a warm summer and fall, with no dramatic heat spikes, the vintage caught up by September. No weather related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

In the Winery

This unique style of Rosé of Gewürztraminer, fermented in stainless steel, captures this varietal's pronounced aromatics through the traditional winemaking style of a rosé. Using a hard-press technique we extracted textural components on the palate and beautiful color from the skins. This is truly a refreshing wine perfect for any occasion, yet complex in nature.

davidhillwinery.com

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