

OPTIMA WINERY

2022 GEWÜRZTRAMINER DRY CREEK VALLEY

Vineyards

This exquisite Gewürztraminer is crafted from grapes grown on the western side of Dry Creek Valley, 200 feet above the valley floor. The appellation is known for its diverse microclimates and soil variations that make it a perfect home for a wide variety of grape varieties. Gewürztraminer, in particular, thrives in this region's warm, sunny days and cool, foggy mornings and nights, making for an exceptional wine.

Winemaking

This dry white wine is crafted in Gewürztraminer's classic Alsatian style. The grapes are hand harvested, destemmed then lightly crushed. The grapes are allowed skin contact for six hours, then pressed to stainless steel tanks for fermentation. Wine is fermented at 50°F, then racked once fermentation is complete. In order to retain its natural, fresh, crisp acidity, this wine does not undergo malolactic fermentation.

Tasting Notes

Experience a sensory delight with this dry, Alsatian-style Gewürztraminer. Its light straw color and delicate floral aromas of rose petal, pears, and tropical fruit will captivate you. The mouth-filling texture of the 2022 vintage is beautifully complemented by peach blossoms and spice. Savor the explosive flavor of creamy peach, lychee, and honeydew melon with every sip. As you reach the mid-palate, you'll notice notes of honey, ginger, and a hint of nutmeg. Finally, the wine finishes dry with crisp acidity, leaving a memorable aftertaste.

Appellation: Dry Creek Valley
Blend: 100% Gewürztraminer's
Alcohol: 14.1%
RS: None

