

Gewürztraminer

2017

→ Tasting Notes

- Classic spicy and lychee aroma.
- Ripe fruit with a soft, easy finish.

→ Vinification

- Gewürztraminer is a pink grape. Much like Pinot Grigio, it yields a white juice when handled gently.
- Cold settled juice is fermented cool to retain volatile aroma compounds. We arrest fermentation using chilling and centrifuge to give us the right amount of residual sugar — around 2%.
- The wine is then cold stabilized, filtered using our horizontal pressure leaf filter, and bottled.
- This is a good example of a wine that loves stainless steel fermentation and needs to be protected from oxygen during its entire life.

SOURCES

Columbia Valley, Washington
Monterey, California

BLEND

Monterey Gewürztraminer
Columbia Valley Gewürztraminer

ALCOHOL

12.3%

RESIDUAL SUGAR

2.3%



OLIVER
WINERY & VINEYARDS