<u>2021 Orange</u>

100% Gewürztraminer

PACIFIC

Vintage:

First, the smoke... then the heat dome. 2021 represented one of the most challenging seasons in recent years. Although the smoke was too early to affect grape flavours it made working outside on the vines nearly impossible. The intense heats spike shut down vines resulting in almost half the yield as expected.

Winemaking:

Fermentation on skins for 7 days creates a sunset colour and adds more weight and complexity. Aged in stainless steel with minimal intervention to preserve the natural essence of an orange wine. This wine is not fined so as it ages visual changes are expected in bottle.

Aroma & Palate:

Aromas reminiscent of a classic Aperol Spritz place you directly in an Italian square for an afternoon of sunshine. Honeysuckle, orange peel, candied ginger & a hint of minerality give this Orange Wine a truly unique flavour.

Pairings:

Fresh pasta drizzled with olive oil and topped with blistered cherry tomatoes or a classic margherita pizza.

The Numbers:

13% Alcohol - 4.8 g/L TA - 3.38 pH - 3.5 g/L RS

