



BIG HEAD

a head of our time

2023 Gewürztraminer Select

A.B.V 14.8 %

R.S. 11 g/L

T.A. 5.29 g/L

SOURCE Creek Shores - Dim Vineyard

FERMENTATION Carbonic + Ambient

ESTIMATED PEAK 2030-2032

SERVE 10-13 °C

WINEMAKER'S NOTES We hand-harvested this Gewürztraminer with botrytis and began fermentation using carbonic maceration in stainless steel for 18 days. Afterward, the wine was transferred to older 1000L French Oak Garbellotto casks, where it completed fermentation over 4 weeks. It was then aged on the lees for an additional 6 months, bringing the total aging time to 7 months.

SOMMELIER'S NOTES This is an intense and powerful Gewürztraminer, surpassing even the boldness of the 2020 vintage. The nose bursts with classic varietal aromas of lychee and rose petals, complemented by orange blossom, Bosc pear, ginger candy, and a touch of cinnamon. On the palate, the wine is rich, with a slight sweetness balanced by the alcohol, and a refreshing acidity that cleanses the finish. This is a serious, concentrated expression of Gewürztraminer, perfect for any lover of the variety. For a perfect pairing, enjoy this wine with spicy Thai or Indian cuisine—dishes like Thai green curry or chicken tikka masala will complement the wine's aromatic intensity and balance its richness. Sept. 2024 - J.L.

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