



2017 OAK OVAL GEWÜRZTRAMINER

Yakima Valley

Limited Release



TECHNICAL DATA

TA	0.54 g/100 ml
pH	3.18
Residual Sugar	0.06 g/100 ml
Blend	100% Gewürztraminer
% Alcohol	13%
Cases produced	1,526

VINTAGE

- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARDS

- 100% of the fruit was sourced from Flying M Farms Vineyard in the Yakima Valley.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

WINEMAKING

- Ripe grapes were destemmed and went through natural yeast fermentation.
- 100% aged sur lie for four months in large upright neutral French oak.

TASTING NOTES

“Sourced from the cooler Yakima Valley, we allowed this juice to undergo a natural fermentation in upright French oak ovals. The wine has wonderful floral and apricot flavors with a spicy note held up by fresh acidity. Letting the wine rest on its lees in the oak lent soft texture and layers of complexity.”


Tracey Keller
Winemaker