



DRY GEWÜRZTRAMINER

FLYING M FARMS

2021

LIMITED RELEASE UP TO

331

TOTAL CASES

KARA KOH WINEMAKER

Flying M Farms provided the grapes for this expressive, complex, dry-style Gewürztraminer. Aromas of pink grapefruit, minerality, and ginger linger in the glass. The wine was fermented in our large format oak barrel and offers a luscious, velvety palate with hints of dried herb and coriander.

TA: 0.54 g/100 mL

PH: 3.34

ALCOHOL: 13%

RESIDUAL SUGAR: 0.69 g/100 mL

BLEND:

100% Gewürztraminer

YAKIMA VALLEY

2021 Limited Release Dry Gewürztraminer

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

VINEYARD NOTES

- 100% of the fruit was sourced from Flying M Vineyard within the Yakima Valley AVA.
- The Yakima Valley's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor.

WINEMAKING NOTES

- Ripe grapes were destemmed and went through natural yeast fermentation.
- 100% of the wine was aged in stainless steel tanks for added freshness and retained acidity.

TASTING NOTES

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