



2013 OAK RIDGE VINEYARD GEWÜRZTRAMINER COLUMBIA GORGE

VINEYARDS

Set at 1550 feet above sea level, Oak Ridge Vineyard is nestled in the Columbia Gorge 600 feet high above the waters of the Columbia River. Owners Thomas and Marlene Woodward have been farming this site since 1984 and it is certified organic. The own-rooted vines have grown deep into a mix of volcanic ash and sandy loams. The intense Gorge breezes help to dry out the fruit from any chance rainstorms that occur during harvest and also help to intensify the flavors.

VINTAGE

Warm temperatures and ideal growing conditions throughout late-September were brought in check by the remnants of a Japanese typhoon that dumped several inches of rain into the Pacific Northwest at the end of the month. The Columbia Gorge winds helped to minimize any impacts from the rain by drying out the grapes and warding off instances of botrytis. The weather improved over the next week and after waiting a few weeks for the grapes to lose some of their moisture we picked the fruit in mid-October with excellent flavors and gorgeous aromatics.

WINEMAKING

This fruit was picked on October 17th and then gently pressed whole cluster. The juice was settled overnight and racked to neutral French oak and acacia barrels and inoculated with Cross Evolution and Epernay II Yeast and fermented to almost dryness. The wine was sulfured, fined, and made heat and cold stable during the first few months of 2014. The final wine was then sterile filtered and bottled on March 24th of 2014.

TASTING NOTES

Aromas of lychee nut, guava, and nutmeg. Tantalizing flavors of lychee, pear, and baking spice are tensioned by refreshing acidity and a creamy texture. Enjoy pairing this white with a spicy Thai dish.

TECHNICAL INFORMATION

ACCOLADES

89 Points – Wine Enthusiast

APPELLATION

Columbia Gorge

VINEYARDS AND CLONES

Oak Ridge – Gewürztraminer

COMPOSITION

100% Gewürztraminer

FERMENTATION AND AGING

5 months in hybrid French Oak / Acacia

ALCOHOL

13.2%

PH

3.45

PRODUCTION

110 cases

BOTTLING DATE

March 2014

RELEASE DATE

May 2014

SUGGESTED RETAIL PRICE

\$15