

# COMPTON

FAMILY WINES

*Garden Series*

## Orange Gewürztraminer 2021

Appellation: Willamette Valley, Oregon

Alcohol: 13.4%

T.A.: 5.2 grams per liter

pH: 3.49

Production: 203 cases



### Wine:

Our Orange Gewürztraminer has a lovely apricot hue from the peachy-pink color of Gewürztraminer grape skins. Take time to savor the heady bouquet, lychee, honeysuckle and stone fruit. You may expect sweetness, but this wine is bone-dry with zero residual sugar. Orange Gewürztraminer pairs very well with fragrant spiced dishes, sweet and sour flavors, pungent and washed-rind cheeses, even a white pizza.

### Winemaking:

The orange tinge that the Gewürztraminer base receives is due to its contact with the coloring pigments of the grape skins. The Gewürztraminer fruit was destemmed and was fermented on the skin for a week and then aged in neutral wood barrels. While neutral oak barrels no longer impart flavors, they still play an important role in the part of wine maturation that pertains to the introduction of oxygen to the wine. Neutral oak barrels can hold liquid without leakage, however, a minuscule amount of oxygen does, in fact, permeate the wood.

### 2021 Growing Season:

The 2021 growing season was just right, with warm days and cool nights ideal for our grape growing region. Rain hit the Willamette Valley during bloom. This precipitation affected the delicate blossoms and resulted in a light fruit set. Harvest started early and was steady for six weeks, resulting in truly dialed-in fruit composition with balanced sugar levels, acidity and pH. The grapes developed complex flavors on the vine while retaining fresh acidity.

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