

THE VICE

ORANGE OF GEWÜRZTRAMINER, 2023

Batch #130 “The Brooklynites”

Batch #130 is The Vice’s 10th Orange Wine release and our 4th vintage of Orange wine of Gewürztraminer. The orange hue color of this wine comes from the skin contact and skin maceration during fermentation of our gewürztraminer grapes; the same process that gives red wine its color, tannins and also contributes to its flavor.

2023 VINTAGE

Absolutely perfect from start to finish. Winter will be remembered as the 10th wettest season on record in Napa with consistent rain that got us out of the extreme drought, and surprisingly with no floods. Spring was poetic leading to a mild summer with no heatwaves whatsoever. Harvest was a month behind compared to recent years.

The slow ripening helped the grapes reach a potential that we’ll be talking about for decades to come.

GEWÜRZTRAMINER

Gewürztraminer thrived in Germany since the 16th Century. Its translation means “Spice Traminer” or “Perfumed Traminer”. Today Gewürztraminer is more than rare, it is truly unique. It flourishes in cool climates like in our bay area vineyards. It is known for intense floral and tropical flavors, with ample amount of spice.

TASTING NOTES

Bright and aromatic bouquet bursting out of the glass, with abundant notes of lychee, rose petal and white peach. The silky palate is packed with flavors that match the earlier nose. Perfectly balanced acidity and the sweetness with hints of melon, blood orange and cardamom on the finish.

- 100% Unfiltered Gewürztraminer
- Temperature controlled wild yeast fermentation
- Aged 7 months on lees in stainless-steel tanks
- 11% alcohol by volume
- Residual Sugar: 2.46/100ml, TA: 4.9/L, PH: 3.22
- Free SO₂: 33mg/L

