



2023 WINTER SOLSTICE GEWÜRZTRAMINER

Our Reserve wines emphasize their uniqueness featuring superior vineyard sites, distinct winemaking techniques, and diverse grape varieties.



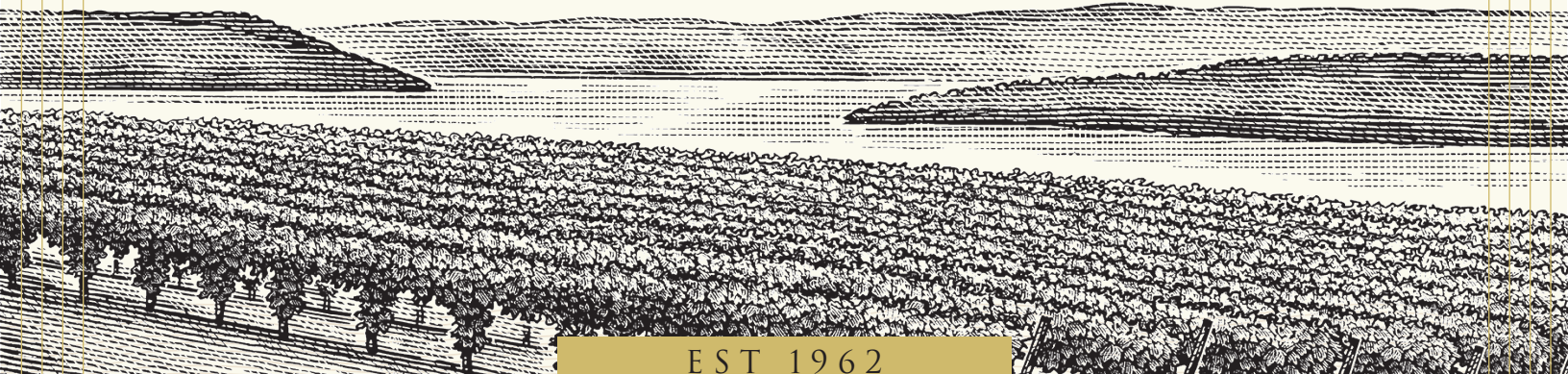
VARIETY:	100% Gewurztraminer.
VINIFICATION:	De-Stemmed. 12 Hour Skin Contact. Juice Chilled 3 Months Pre-Fermentation.
VESSEL:	Ceramic Clayver and French Acacia Oak.
FERMENTATION:	Juice Thawed then Traditional Fermentation.
AGING:	4 Months in Clayver and Acacia Oak.
DRYNESS:	Dry.
PRODUCTION:	122 Cases.
ANALYSIS:	13% Alc, 0.4 g/L R.S., 3.5 pH, 6.38 g/L T.A.

WINEMAKING:

This innovative wine utilizes the winemaking technique called Winter Fermentation. The Gewürztraminer grapes are harvested at normal times (not late harvest), then the juice from the pressed grapes are chilled at 32°F for three months then thawed and fermented beginning on the winter solstice. Once dry, the wine is aged for 4 months in 1 ceramic Clayver vessel and 2 French Acacia Oak barrels. Clayver is a unique Italian-made ceramic fermentor. The containers are fired at twice the temperature of terracotta and require no coating or pre-treatment. Clayver vessels have a more modern shape as they are spherical at both ends. French Acacia, Black Locust, is a species of tree use to make barrels that adds mouthfeel texture and a rounder finish to the wine without masking the fruitiness of the wine with oak flavors.

THE WINE

The Dr. Konstantin Frank 2023 Winter Solstice Gewürztraminer opens with Gewürztraminer's classic notes of lychee and white flowers, beautifully mingling with an alluring twist of dried herbs and cardamom that adds depth and intrigue. Aromas of lemon oil rise from the glass, hinting at a brightness that complements the wine's more exotic elements. On the palate, flavors of apricot peel and toasted sesame unfold, lending a subtle nuttiness and a touch of earthiness that enriches the experience. This wine is full-bodied with a seductive, round texture that wraps the mouth in a silky embrace, delivering a long, captivating finish. A truly expressive and complex take on Gewürztraminer, perfect for those seeking a wine with both elegance and unexpected layers. Pair with spiced cuisine such as Asian, Moroccan, or Middle Eastern. The full-bodied nature of this wine will match roasted meats such as duck breast, pork tenderloin with a honey glaze, or roasted turkey with herbs.



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DR. KONSTANTIN FRANK WINERY

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