

The Storm Cellar

VINEYARD + WINERY
Hotchkiss, Colorado

GEWÜRZTRAMINER

Bone Dry
Grand Valley, Colorado
2020

TECH

pH – 3.35
TA – 5.5 g/L
Alcohol – 13.5%
RS – < 1 g/L
Production – 185 cases

WINEMAKING

Sourced from the Bonzek Vineyard, located in Palisade, these hand-harvested Gewürztraminer grapes were pressed on August 31st, 2020. We cold-soaked the grapes for a day with dry ice, prior to pressing. We then fermented the juice in a temperature-controlled, stainless steel tank at 65°F for six weeks. We blended in a small touch of Riesling to boost the acidity, and bottled the finished wine in April of 2021.

THE GRAPE

Gewürztraminer is an aromatic white wine grape variety, native to northern Italy. Gewürztraminer thrives in cooler climates and has found noteworthy homes in Alsace, France, Germany, Switzerland, and cooler regions of North America, such as the Finger Lakes of New York. Careful attention needs to be taken in the vineyard, when it is grown in warmer regions, such as Palisade, Colorado, as it can easily lose its natural acidity, resulting in flat, flabby wines.

TASTING NOTES

For our first vintage working with this grape, we were inspired by the great dry Gewürztraminers of Alsace, France. Powerful, yet delicate, aromas of soft flowers and exotic spices lead into a richly textured wine, with a bracingly dry finish. Balanced and complex, this wine has the softer acidity inherent to Gewürztraminer, which makes this wine easy to sip on, with or without food.

RECOGNITION

Our 2020 Gewürztraminer received a gold medal in the 2022 San Francisco Chronicle Wine Competition.

