

The Storm Cellar

VINEYARD + WINERY
Hotchkiss, Colorado

GEWÜRZTRAMINER

Bone-Dry
Grand Valley, Colorado
NV

TECH

pH – 3.1
TA – 6.7 g/L
Alcohol – 14.0%
RS – 0.2 g/L
Production – 175 cases

WINEMAKING & STORY

The winemaking behind this particular wine followed many of our standard protocols: temperature-controlled stainless steel, slow fermentation, and hand-selected yeast strains to promote specific aromatics. The real story here is the fruit-sourcing for this wine. We were deep into the 2021 vintage, with barely any Colorado fruit to work with, as a result of a crushing frost in 2020, when we received a call from Colorado's largest grape grower. "I have some Gewürztraminer in the freezer," he mentioned, "do you want it?"

We immediately responded and let him know we'd take everything he had. Well, when he said "in the freezer," he meant it, quite literally. We arrived to find two, 330-gallon IBC totes of Gewürztraminer juice, both frozen solid as a rock. Even crazier, we learned that the grower had experienced a bumper crop of Gewürztraminer back in 2016, and he'd crushed and pressed the juice and had kept it in the local dairy's deep-freeze at -30°F for the past FIVE YEARS!! This is why the box on the label that usually contains the vintage date has the abbreviation NV, or non-vintage, since the vintage date always has to be the year the grapes are picked, so we would've had to put 2016 on the label, which would've implied a very different experience in the bottle.

TASTING NOTES

This aromatic white wine is crafted in a classic Alsatian style. Silky in texture, our bone-dry Gewürztraminer shows notes of white flowers, lychee fruit, Meyer lemon, and exotic spices. It's perfect as an aperitif or when paired with richer, savory cuisine.

