

THE VICE

ORANGE OF GEWÜRZTRAMINER, LOS CARNEROS – NAPA VALLEY, 2021

Batch #79 “Brooklynites 3.0”

Batch #79 is The Vice’s 3rd Orange Wine release. 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.

VINTAGE

The 2021 growing season started off with very little rain which resulted of record low yields and intensely- flavored, small sized berries. It was luckily a smooth and uneventful harvest season.

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 side Carneros vineyard. It is known for intense floral and tropical flavors, with ample amount of spice.

TASTING NOTES

This wine was fermented to complete dryness, which means there was no residual sugar left in the wine. Yet, the bouquet is fragrant with sweet notes of mandarin, guava, lychee and passion fruit. Fresh and clean on the palate, medium bodied and striking balance of acidity with bright tropical fruit notes.

- 100% Unfiltered Gewürztraminer
- 8 months of aging in concrete eggs
- Bev Veg Certified Vegan
- USDA Certified Organic Vineyard
- 13.7% alc



#WHATSYOURVICE @THEVICEWINE WWW.THEVICEWINE.COM