

Batch #112 “Brooklynites 5.0”

Batch #112 is The Vice’s 5th 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 2022 growing season started off with very little rain and frost during flowering season which resulted of record low yields and intensely- flavored, small sized berries. Harvest took place during a freak heat wave with record temperatures in early September.

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

Flamboyant bouquet of pink roses and ripe white peach jumps off the glass backed with notes of clementine, passion fruit and lychee. An exotic cocktail of tropical flavors on the palate balances the crisp acidity with a light kiss of sweetness. Succulent on its own as an aperitif and pairs perfectly with Moroccan cuisine, South East Asian, Indian and Middle Eastern.

- 100% Unfiltered Gewürztraminer
- Aged 8 months in concrete eggs & stainless-steel tanks
 - USDA Certified Organic Vineyards
 - 100% vegan - Low Sulfites
 - 2789 cases crafted
 - 13.7% alc

