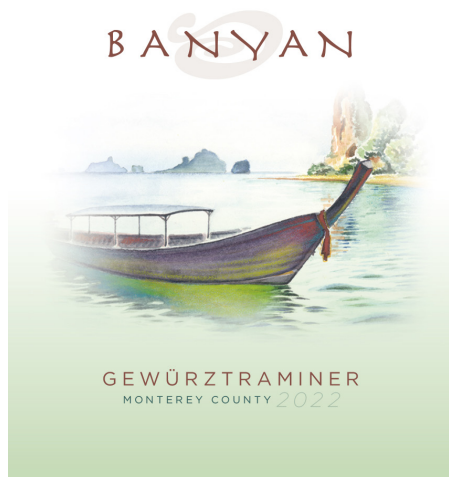


BANYAN

Monterey County Gewürztraminer 2022



Gewürztraminer is like a near extinct animal on the central coast. There used to be a lot of it, but nowadays, more of it is being removed than planted. So, in 2022 once again, we have switched our source from Rancho Llegado to Rick's Vineyard. They are actually very similar and near each other. Typical for the Arroyo Seco appellation, wind, fog, and cool temperatures predominate year round. Rick's is farmed by the same folks who farmed Rancho Llegado and to our specifications to assure the level of ripeness, balance of sugar, and acidity, that we are looking for. A long growing season and temperatures that rarely rise above 80° F create an ideal spot for such a wonderfully aromatic wine.

Having tried it both ways, we are still mechanically harvesting vs handpicking. The added skin contact time while in transport to the winery boosts the aromatics and savoriness of the wine. Once at the winery, grapes are pressed then cold settled for 72 hours before the fermentation is allowed to begin. Fermentation this vintage lasted one month at 48° F

The 2022 is completely dry for the second time in our twenty years of making this wine. 2022 was a moderate year with one notable heat event that didn't really effect us here. What you will in this wine a subtle, but distinctly aromatic wine that is true to the variety.

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| APPELLATION | 100% Monterey County Gewurztraminer | SERVING SUGGESTIONS Serve chilled between 2-5°C. Acid will be firmer at cooler temperatures, but the aromatics will be more pronounced when warmer. A great match for anything spicy especially Thai, Vietnamese, and Indian foods. TAKE-OUT FOOD! |
| HARVEST | August 30, 2022 at 19.4° Brix | |
| FERMENTATION | 100% Stainless Steel | |
| RELEASE | November, 2021 | |
| ANALYSIS | pH: 3.40 TA: 5.9 g/L Alcohol: 11.0% Residual Sugar: DRY | NOTES |
| PRODUCTION | 1321 cases | |

HISTORY

Banyan Wines is a father and son project from Somchai and Kenny Likitprakong born out of a mutual passion for wine, their Thai heritage, and an idea to combine the two. They produce appellation-specific California white wines that pair with Asian cuisines. The Banyan philosophy is to use only sustainably and/or organically farmed grapes from vineyards in regions with microclimates ideally suited for the particular variety.

Banyan Wines
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