



# 2021 'A Frayed Knot' Skin Contact Gewürztraminer Willamette Valley

75 Cases Produced

## Vineyard Composition

100% Sunnyside Vineyard, Salem

## Chemistry

13.5% Alcohol

4.5 g/L Titratable Acidity

3.69 pH

No sulfur added

## Production Notes

Sometimes the best things come as a result of an accident. When your hand is forced in an unfamiliar direction, you can discover paths and solutions you never knew you liked. That is how this wine came to be. I first made it by sort of mistake in 2013 when I was 'gifted' a half-ton of Gewürztraminer fruit, and have been refining those happy accidents ever since. It may seem to us like a frayed knot, but the knot knows exactly what it is doing (and is not afraid).

## Vineyard Notes

Sunnyside Vineyard is situated in the southeast corner of Salem, not far from the Enchanted Forest amusement park – a local favorite for generations of Oregonians. This vineyard is my 'go-to' site for aromatic and complex whites. In addition to Gewürztraminer, I also source my top Riesling from this parcel of land. Sunnyside was first planted in the early 1970s. The site was settled and has been farmed by Tom Owen and Luci Wisniewski ever since 1980. They planted the Gewürztraminer block on its own roots in 1981.

## Vintage Notes

We picked 1.4 tons of Gewürztraminer on September 16th, when the skins had turned their typical rosy blush color but the acid had not yet disappeared from the fruit. The clusters were destemmed and the bins of juicy berries were carefully stacked in a cool spot in the winery. They steeped in their juice at a low ambient temperature for about 10 days with an occasional piegage to break the berries and gently extract the pigment from the skins. There was obviously some very happy indigenous yeast on the grapes, because the soaking bins started to show signs of starting fermentation much earlier than normal.

At this point we pressed the grapes, which really got the yeast excited. Primary fermentation was foamy and warm. Once the party cooled down, the juice was then moved it into some neutral barrels that used to have Pinot noir in them. It finished fermentation dry and went through malolactic spontaneously in barrel. The 2021 'A Frayed Knot' was bottled sans soufre and sans filtre on May 3rd, 2022.

#orangeisthenewrosé