

O.G.

2021 ORANGE GEWÜRZTRAMINER

THE STORY

On a business trip to Baltimore in 2011, our distributor asked Morgan if he knew of any Orange wine being made in Washington. Not knowing what Orange wine was, he told him that Washington didn't grow any citrus fruit. That comical discussion started a small passion in him to seek out Orange wines. The answer he found was that this old-world fermentation style took on many forms, and that no two were alike. This led him to partner with Olsen Vineyards to source Gewürztraminer from a North facing slope on their Yakima Valley property. The wine is fermented on the skins and left to macerate for 8 weeks before being pressed into neutral French oak barrels, where it ages for an additional 10 months. The result is an otherworldly wine full of citrus, honey and flowers that smells sweet, but is completely dry on the palate, with a distinct richness that lasts for minutes.

This wine gets better (and wilder) with each vintage. Early versions of OG were fermented in stainless steel but starting with the 2016 vintage we were able to get our hands on some Spanish clay tinajas (giant clay pots) to use in the winemaking process. This is the traditional way orange wine is made, and it adds another layer of texture and flavor that is very geeky and exciting. As far as we know, OG was the first Orange wine produced in Washington State and we truly believe this to be the best food wine in the portfolio.

Label: OG was the working title (the piece of tape that we put on the tank) during the first year that we made this wine, and the name stuck. 'Orange Gewürztraminer.' 'Original Gewurztraminer.' 'Original Gangster.' They all work. You can pick your favorite.

AVA

Yakima Valley

VINEYARDS

Olsen Vineyard

PRODUCTION

8 weeks of skin contact in Spanish tinajas. Aged for 9 months in neutral barrel.

ABV: 13%

CASES: 500

SRP \$30

STREET CRED

91 points, Sean Sullivan, Northwest Wine Report

