



## 2018 Arrowmatic Gewürztraminer

### Lamonti Vineyard Columbia Gorge AVA ~ Washington Gewürztraminer - Block 3

Planted on the Washington side of the Gorge, the vineyard is perched at an elevation of 1400 ft, just close to the edge of the precipitous drop down to the Columbia River. A sweeping Southern exposure provides ample heat from summer sun, while evenings are cooled by mountain air flowing into the Gorge. Ample snowfall in the winter and hot days in the summer, combined with the volcanic loam soils here intensify the aromatic profile of the fruit. Farming is done responsibly and in an organic way by the owner, himself.

### Vintage

Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity.

### Winemaking

Whole cluster bunches were foot-tread in the picking bins to allow for skin contact of the juice. A low pressure pressing was made and the juice settled for 36 hours. Fermentation was carried out in 300L stainless steel barrels. This low-oxygen environment maintains the varietal aromas. Wines were aged on lees and settled for 8 months. The vessels were blended together for final integration prior to bottling.  
Production: 60 cases

### The Label

Sometimes you have to call it what it is. The composition of the arrowhead, shaft, and feathers work in harmony, much like the wine's aromatics, taste and mouthfeel. The arrows illustrate the complexity of the wine; it is entangled but balanced.