

RESONANCE

VINEYARD

Resonance Vineyard g³

2007 - Estate Bottled White Wine

Resonance Vineyard produces only one white wine. This bottling is a unique mélange of 75% Gewurztraminer, 20% Pinot gris and 5% Muller-Thurgau. All the fruit was hand-harvested on October 12th. The entire lot was whole-cluster pressed together and allowed to settle for 24 hours. Must sugar content was about 22.8° Brix. No enzymes, nutrients, yeast, bacteria or sulfites were added at crush. The pure grape juice was racked to a stainless-steel fermentation tank and chilled to 34°F. The tank was sealed, gassed with argon to evacuate all oxygen and the chiller turned off.

The wine (without any yeast inoculation) slowly started to ferment once the temperature had risen above 55°F. In order to retain the natural fruit esters, fermentation never exceeded 60°F. Fermentation lasted almost 30 days and once the wine had reached dryness (no remaining fermentable sugars) the wine was gently sulfited (to about 50 ppm) and Bentonite (a Montmorillonite clay) was added to help clarify the wine and remove excess protein. At this point, the wine was chilled once again to help settle. Prior to bottling on January 17th, the wine was racked twice and cross-flow filtered (a state-of-the-art process). Sulfites were adjusted to 20 ppm free and the wine was sterile bottled.

The wine carries the rare Demeter certification mark of “Biodynamic Wine,” which is the most rigorous designation offered by Demeter USA. This mark requires virtually no adulteration of the fruit or wine. As mentioned above, there was nothing added to the wine except Bentonite clay (for clarification and stability) and a total of 93 ppm of sulfites.

We're very proud of this rich, aromatic white wine. The light golden color belies the uniquely-colored Gewurztraminer skins. The aromas suggest pineapple, coconut, clove, roasted hazelnuts and forest humus. The palate is soft and creamy leaving an impression of richness. We find the wine to be an excellent foil for mild curries or Asian spiced dishes; an excellent choice for vegetarian foods, chicken, fish, shellfish or pork. Or, as the label states, simply enjoy g³ as a salacious sipper amidst scintillating discourse.

Vital Stats

Titrateable acidity: 5 grams/liter

pH: 3.65

Unfermentable sugars: 4 grams/liter (dry)

Alcohol: 13.4% by volume

Free SO₂ at bottling: 20 ppm

Total SO₂ at bottling: 93 ppm

Total production: 280 cases of 12/750ml bottles

Vine age: 26 years