Gewürztraminer

VINTAGE: 2025

VARIETAL: 100% *Gewürztraminer*

APPELLATION: *Monterey*

CASES MADE: 600

ALC: 12.1%

TASTING NOTES:
Dry. Rose petals, lychee, and pineapple.

PRODUCTION:
Harvested at night. Hand-sorted and 100% destemmed then sent to press. Grapes are lightly pressed on a very long Champagne cycle. Unfiltered. Unfined.

ON FERMENTATION:
Fermented in tank and temperature controlled for 4 weeks at 55°F.

ON ELEVAGE:
Aged in neutral oak for 6 month.

RATING:
90pts Wine Enthusiast



UNION SACRÉ WINES

Est. 2014

UNION SACRÉ IS FOCUSED ON DELIVERING WINES THAT STRIKE A BALANCE BETWEEN SUNSHINE AND PLEASURE. THESE ARE NOT WINES OF PRIVILEGE AND POWER, THESE ARE WINES MADE FROM A LIFETIME OF LABOR FOR THE UNTELEVISED TABLES THAT UNITE THE HEART OF THE WORLD.

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