



big table farm

2014 Wirtz Edelzwicker

451 cases produced
unfined and unfiltered
\$28



winemaking notes—

This wine is the same as 2013, yet different. For one, we bottled it in April but held on to it until now – something we learned from our first vintage of this wine (2013): a little time in the bottle does wonders, and the 14 has proven to be no different.

Additionally, while still from the same blocks of Riesling, gewürztraminer and Pinot Gris, the ratio of the three is slightly different; there is a little more gewürztraminer and Pinot Gris than Riesling, giving the wine a warm spice component to go with all the floral and fruit components.

Barrel fermented in neutral oak to dryness and malolactic complete and per usual bottled without any filtration or fining.

tasting notes—

Opaque Medium Lemon color. This wine opens up showing white tea, hibiscus flowers, lemon tart candies, orange blossom and flint. The palate is viscous with Asian spices helping to focus the wines texture. The moderate acidity transitions to a pleasant saltiness and savory spicy finish.

