

Rumpelstiltskin

Skin Fermented
GEWURZTRAMINER

2016

Russian River Valley



Skin-Fermented wines made from white or Gris colored grapes typically have the structure and texture of red wines. Our 2016 Skin-Fermented wine is 85% Gewurztraminer and 15% Pinot Gris (added for increased structure). Both are gris-colored grapes.

The Gewurztraminer grapes were harvested at 23.8° Brix from Adam & Eve Redwoods Vineyard. The grapes were de-stemmed, 25% crushed and 75% whole berries delivered directly to the fermentor. The must was soaked for one day prior to inoculation. The wine was fermented with Biodiva (*Torulasporea delbrueckii*) yeast followed with D254 yeast. It was pressed after 2 weeks of fermentation. The wine was aged for 2 months in neutral oak barrels, then 3 years in stainless steel barrels.



APPELLATION: Russian River Valley

COMPOSITION:

- 75% Gewurztraminer Adam & Eve Redwoods Vineyard
- 15% Pinot Gris – Cline Family Vineyard

CASES PRODUCED: 80 cases (12 x 750 ml)

TITRATABLE ACIDITY: 4.9 g/L pH: 3.69

ALCOHOL: 14.1%

Rumpelstiltskin Wines is our endeavor to cultivate the more unusual and obscure wine styles from the old world but made from local grapes. Skin-fermented white wines (also called “amber wines,” “orange wines,” or “vini macerate”) originated in the Caucasus Mountains in present day Republic of Georgia. Traditionally, whole clusters of grapes including the stems, skins, juice and seeds are fermented together and left co-mingled for months. The result is an amber-colored wine with considerable texture and structure; tasting more like a red wine.



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