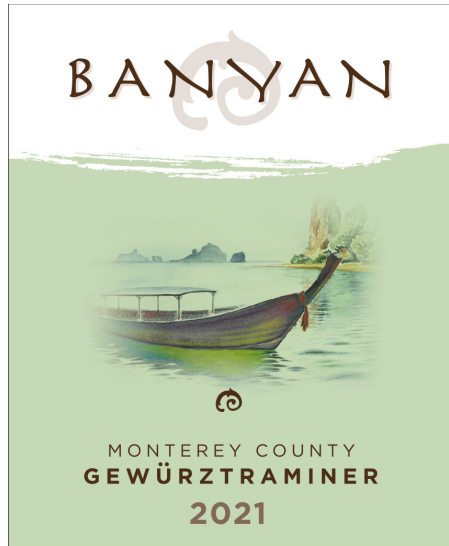


# BANYAN

## Monterey County Gewürztraminer 2021



This is our fourth vintage from Rancho Llegado. Typical for the Arroyo Seco appellation, wind, fog, and cool temperatures predominate year round. The Rancho is carefully farmed to assure the specific ripeness, a balance of sugar, and the acidity, that we are looking for. A long growing season and temperatures that rarely rise above 80° F create an ideal spot for such a wonderfully aromatic wine.

Having tried it both ways, we now choose to mechanically harvest versus handpicking. The added skin contact time while in transport to the winery boosts the aromatics and savoriness of the wine. Once at the winery, grapes are pressed then cold settled for 72 hours before the fermentation is allowed to begin. Fermentation this vintage lasted 50 days at 52° F

The 2021 is completely dry. This is the first time in nineteen vintages of making this wine (there was no 2020) that there has been zero residual sugar. 2021 was a moderate year temperature-wise and harvest came a little later than we initially expected. Despite that, acids were still lower than our historical expectation and consequently, the drier version of this wine works well. The end result is a still a subtle, but distinctly aromatic wine that is true to the variety.

<b>APPELLATION</b>	100% Monterey County Gewurztraminer	<b>SERVING SUGGESTIONS</b>  Serve chilled between 2-5°C. Acid will be firmer at cooler temperatures, but the aromatics will be more pronounced when warmer. A great match for anything spicy especially Thai, Vietnamese, and Indian foods. TAKE-OUT FOOD!
<b>HARVEST</b>	September 15, 2021 at 19.1° Brix	
<b>FERMENTATION</b>	100% Stainless Steel	
<b>RELEASE</b>	November, 2021	
<b>ANALYSIS</b>	pH: 3.18 TA: 5.7 g/L Alcohol: 11.0% Residual Sugar: <0.2 g/L	<b>NOTES</b>
<b>PRODUCTION</b>	1318 cases	

## HISTORY

Banyan Wines is a father and son project from Somchai and Kenny Likitprakong born out of a mutual passion for wine, their Thai heritage, and an idea to combine the two. They produce appellation-specific California white wines that pair with Asian cuisines. The Banyan philosophy is to use only sustainably and/or organically farmed grapes from vineyards in regions with microclimates ideally suited for the particular variety.

Banyan Wines  
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