

BANYAN

Monterey County Gewürztraminer 2023



Gewürztraminer is like a near extinct animal on the central coast. There used to be a lot of it, but nowadays, more of it is being removed than planted. So, in 2022 once again, we have switched our source from Rancho Llegado to Rick's Vineyard. They are actually very similar and near each other. Typical for the Arroyo Seco appellation, wind, fog, and cool temperatures predominate year round. Rick's is farmed by the same folks who farmed Rancho Llegado and to our specifications to assure the level of ripeness, balance of sugar, and 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 are still mechanically harvesting vs 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 one month at 48 F

The 2023 is dry with 4.0g/L residual sugar and a little bit of malic acid left too. Weather was mild and the growing season long in 2023, and the Gewurz came in at the end of September -a full month sooner than 2022.

APPELLATION	100% Monterey County Gewurztraminer	SERVING SUGGESTIONS 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!
HARVEST	September 29, 2023 at 20.8° Brix	
FERMENTATION	100% Stainless Steel	
RELEASE	November, 2023	
ANALYSIS	pH: 3.75 TA: 5.9 g/L Alcohol: 12.3% Residual Sugar: DRY	NOTES
PRODUCTION	1321 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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