2025 Gewurztraminer

Clarksburg, California

OAK FARM
VINEYARDS



Tasting Notes

Fragrant and inviting, this light and sweet Gewürztraminer opens with varietal notes of pear and lychee. A whisper of honey lingers on the finish, adding depth to its soft, aromatic charm.

Vineyard Notes

Gewurztraminer is most predominately grown in Alsace, France where it originates. Clarksburg region in California creates a different, but wonderful climate for the Gewurztraminer grape. These beautiful speckled pink grapes were sourced from Lost Slough Vineyard near Walnut Grove, CA. The vineyard features a California sprawl trellis system, where the vines are trained to reach straight up to the sky. Soil is dark brown delta soil. The vineyard itself is only a few hundred yards from the Sacramento River.

Winemaker Notes

These grapes were hand harvested early in the morning and whole cluster pressed into a tank for a two days cold soak. The wine was then racked and fermented cold until it reached the right amount of residual sugar. Fermentation was stopped and then the wine was racked off fermentation lees. It aged in a stainless steel tank and held cold until an early bottling in February.

Vintage: 2025
Varietal: Gewurztraminer
Appellation: Clarksburg
Harvest Dates: 8/25/2025
Fermentation: Inoculated
Aging: Stainless Steel
TA: 5.2 g/L
pH: 3.21
Alcohol: 11.5%
Residual Sugar: 4.07 %
Bottling Date: 2/19/2026
Cases Produced: 220

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