

Castello di Amorosa

N A P A V A L L E Y



The Growing Season

The 2023 harvest was a waiting game that ultimately rewarded patience.

A wet winter and spring delayed bud break, and cool early temperatures raised concerns. Some varieties experienced reduced pollination, resulting in smaller berries and lighter clusters. Although bloom conditions were challenging, moderate summer weather encouraged healthy berry growth and vine development, helping to balance the crop. Yields varied by site, with some blocks lighter and others more generous.

BROOKS PAINTER,
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2023 GEWURZTRAMINER ANDERSON VALLEY

Vineyard & Sourcing

The Gewurztraminer comes from Anderson Valley, a cool climate coastal valley region famed for Burgundian and Alsatian varieties.

Tasting Notes

Perfumed aromas of crushed rose petals, orange zest, and lychee, with bright lemon and grapefruit notes on the palate. This wine is balanced with a refreshing acidity and notes of ginger spice on the finish.

Pairing Suggestions

An excellent pairing with spicy foods, particularly Asian and Indian cuisines. For a memorable experience, try this wine along side pineapple fried rice, teriyaki chicken, and papaya salad.

Specifications

VARIETAL COMPOSITION
100% GEWURZTRAMINER

APPELLATION
ANDERSON VALLEY

AGING
STAINLESS STEEL TANK

PRODUCTION
2,085 CASES

HARVEST DATES
SEPTEMBER 15, 2023

BOTTLING DATE
MARCH 20, 2024

ALCOHOL
14.1%

PH
2.99

ACIDITY (TA)
6.1 g/L

SWEETNESS



ACIDITY



TANNIN



BODY

