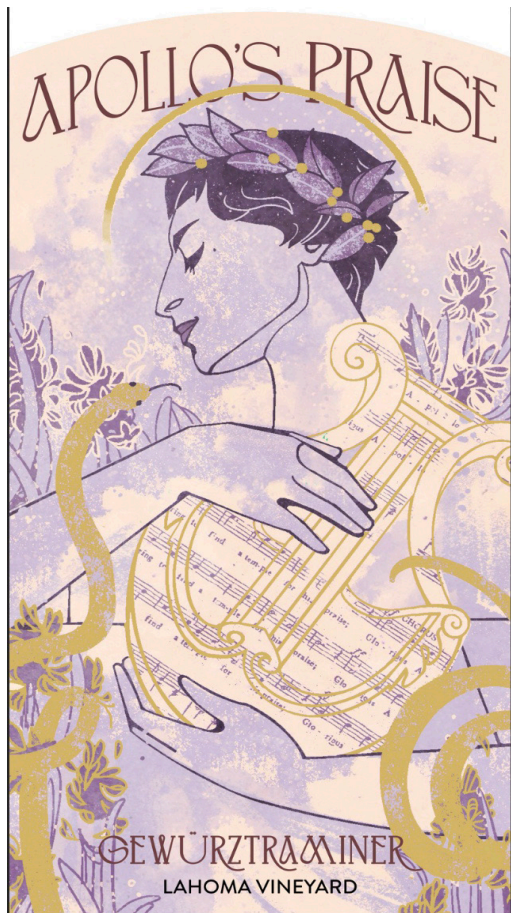


APOLLO'S PRAISE



"GLORIOUS APOLLO / FROM ON-HIGH BEHELD US /
WAND'RING TO FIND A TEMPLE / FOR HIS PRAISE"

Harvest Date: October 4, 2024

Vineyard Block: Lahoma Vineyard, Harlan's Block

Alcohol: 13.1%

TA: 5.9 g/L

RS: 0 g/L

pH: 3.61

Bottling Date: July 23, 2025

SONG PAIRING: "A Long Walk" by Jill Scott (Jilly
from Philly)

2024 GEWÜRZTRAMINER

OVERALL STYLE

Gewürztraminer is a grape and wine of many hats, which is the beauty and the confusing part of it! The grapes are delicious, bursting with flavor, and the resulting wine tries to capture their big personality. This is a fully dry wine, rich in flavor, that is about fruit and textural components. Some of our earliest days of FLX wine were over bottles of dry Gewürztraminer hailing from Fox Run.

IN THE VINEYARD

Technically we have no Gewürztraminer on our portion of Lahoma Vineyard. About 10 feet away from our one Riesling block, Harlan Fulkerson has ~1 acre of Gewürztraminer. Spiritually it is of the same site and farmed in the same way as most of our farm - VSP trained with ample leaf pulling for sun and wind exposure to fully ripen the berries.

IN THE CELLAR

Crushed into a 1-ton bin, the fruit was coldsoaked at 50F for 72 hours. Gaia (a non-saccromyces yeast) was used on top for pre-ferment surface protection and flavor extraction. After three days it was pressed off, clarified by floatation, and racked to neutral French oak barrels for fermentation. Yeast strain QA23 was used for fermentation and as soon as alcoholic fermentation was complete the barrels were sulfured to avoid malolactic fermentation. The wine was aged on lees in barrels for 8 months. The following July the wine was racked out of barrel, blended, pad filtered, and bottled.

TASTING NOTES

The nose is of rich rose petal and orange blossom followed by a weighty mid-palate carried by opulent tropicals without relying on sugar weight. The finish is juicy and pithy, an exciting reminder of why Gewürztraminer deserves respect in the wine world!