

# MAYHEM

2020  
Anarchy  
Fortified Gewürztraminer

Mayhem Wines is a collaboration between two established wine industry siblings - Terry Meyer Stone of Anarchist Mountain Vineyards and her brother JAK Meyer of Meyer Family Vineyards, along with their respective spouses Andrew Stone and Janice Stevens.

Our grapes are grown at Anarchist Mountain Vineyard in Osoyoos, where we have a long-term lease agreement. We also have partnerships with devoted, quality-driven growers throughout the Okanagan Valley, including the Naramata Bench and Oliver. We aim to work with growers and vineyards that use organic and sustainable farming practices and give back to the land.



## THE VINTAGE

After a cool winter, a bit of a challenging spring and early summer followed where fruit set was not all even throughout. Although, 2020 pulled through to be one of our winemaker's favourite vintages. The middle of the season was not overly hot, allowing the fruit to retain its natural acidity without the sugar content getting too far ahead. Small, clean, concentrated berries resulted. Towards the end of the season, the nights started to become cool allowing good fruit and phenolic development alongside the retention of natural acid.

## THE WINE

After a challenging growing season, this Gewürztraminer was handpicked off Cellarsbend Vineyard in Naramata on October 22nd at 27.4 brix. The grapes were then gently whole bunch pressed and racked off its heavy lees before it was then fermented down to 24 brix, allowing for the release of the initial aromatic precursors. The wine was then fortified with 93% grape derived spirit to halt fermentation at the optimal sugar level. It was then transferred to neutral oak vessels, where it aged for 32 months prior to bottling, of which 6 months was outdoors in the Okanagan summer heat to help balance the overall profile of the wine.

## TASTING NOTES

The nose displays layers of honey, marmalade, candied pineapple, and dandelions. Beautifully balanced flavours of elderflower, brown sugar, pastry, and Baklava are captured on the palate which has a long creamy honey finish.

## PAIRS WELL WITH

Charcuterie, chocolate dunked blue cheese, vanilla ice cream or simple enjoy chilled as an aperitif.

pH – 3.60

TA – 3.74 g/L

RS – 196 g/L

Alcohol – 18.0%

70 cases produced

Every life well-lived deserves a little Mayhem!  
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