

Gewurztraminer



Vintage: 2014

Appellation: Finger Lakes

Residual Sugar: 1.15%

Alcohol: 11.9%

Varieties: Gewurztraminer (87%), Gruner Veltliner (10%), Traminette (3%)

Winemaking/Ferment Notes: The 2014 grapes had extended skin contact prior to pressing to extract the spicy characters from the skin. Cool fermented to retain varietal aroma and delicate character. Spicy floral aromas and flavors compliment a semi-dry finish.

Cases: 112

Cellaring Potential: 1-3 years

pH: 3.33

TA: 6.37 g/L

Vineyard(s): Wagner

Awards: 2015 BTI - GOLD (91) and Best Buy; 2015 New York Wine and Food Classic - GOLD and Best of Class; 2015 Long Beach Grand Cru - Silver; 2015 NYIWC - Bronze; 2015 Finger Lakes - Bronze; 2014 NY Wine & Food Classic - GOLD; 2014 LA International - Bronze; 2014 Pacific Rim - Silver

Harvest & Bottle Dates: 10/1-10/6/14 Bot: 5/19/15

Food pairing(s): Spicy food; Asian dishes