



2017 GEWÜRZTRAMINER RESERVE

Our Reserve wines emphasize their uniqueness featuring superior vineyard sites, distinct winemaking techniques, and diverse grape varieties.

VARIETY:	100% Gewürztraminer.
VINEYARD:	90% Seneca Estate, 10% Keuka Estate.
VINIFICATION:	De-Stemmed. 48 Hour Cold Soak.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked. 5 Months Lees Aging.
DRYNESS:	Semi-Dry. 1.9% Residual Sugar.
ANALYSIS:	11.9% Alc, 19.6 g/L R.S., 3.5 pH, 6.4 g/L TA.



ACCOLADES
Awaiting Results

VINTAGE

The 2017 vintage was a study on how much weather conditions can vary from year to year. The 2016 growing year was very hot and dry with very little precipitation. Winter before the 2017 growing season was cold but our vines survived without any damage. The growing season was cooler with ample precipitation all year long with plenty of sunshine. That made for a vintage with good production and plenty of time to develop complexity.

VINEYARD

Gewürztraminer was planted in 2012 on one four-acre plot on our Seneca estate vineyard. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam. Gewürztraminer blocks on our Keuka vineyard were planted in 1968 and 1981 on 3309 rootstocks. Soils here are shallow, shale-based which add minerality, acidity, and elegance. Gewürztraminer for our Reserve style is picked last and a portion of the grapes are affected by botrytis.

THE WINE

Clean and delicate on the nose with blossom, orange zest, and lychee, with a touch of white pepper. This medium sweet wine is balanced with lively acidity and beautiful flavors of honeysuckle, orange blossom, cardamom, and lychee.

FOOD PAIRING

Spicy Thai, Indian Curry, Sausage and Sauerkraut, Strong Chesses (Muenster, Roquefort), Chinese Cusine, Spicy Foods.

