



2017 GEWÜRZTRAMINER

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.



VARIETY:	100% Gewürztraminer.
VINEYARD:	80% Seneca Estate, 20% Keuka Estate
VINIFICATION:	De-Stemmed. 24-48 Hour Skin Contact.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked. 5 Months Lees Aging.
DRYNESS:	Off-Dry. 1.2% Residual Sugar.
ANALYSIS:	13.3% Alc, 12 g/L R.S., 3.39 pH, 6 g/L TA.

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.

THE WINE

Clean and delicate on the nose with white flowers, orange zest, and lychee, with a touch of white pepper and ginger. This off-dry wine is balanced with lively acidity and beautiful flavors of honeysuckle, orange blossom, cardamom, and lychee with a mouth-coating long finish.

ACCOLADES

91 Wine & Spirits
89 Wine Advocate
89 Jamie Goode

FOOD PAIRING

Middle Eastern, Moroccan, Thai, and Asian cuisines. Pairs well with Spicy and Aromatic Ingredients like Pepper, Ginger, Curry, Sesame, and Soy. Spicy BBQ and Wings.

