



# 2019 WINTER FERMENT GEWÜRZTRAMINER

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



**ACCOLADES**  
Awaiting Results

VARIETY:	100% Gewurztraminer.
VINEYARD:	80% Seneca Estate, 20% Keuka Estate.
VINIFICATION:	De-Stemmed. 24 to 48 Hour Skin Contact. Juice Frozen 3 Months Pre-Fermentation.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Frozen Juice Thawed then Traditional Fermentation.
ÉLEVAGE:	Unoaked. 4 Months Lees Aging.
DRYNESS:	Semi-Dry. 2.3% Residual Sugar.
PRODUCTION:	365 Cases.
ANALYSIS:	11.5% Alc, 23 g/L R.S., 3.59 pH, 6.9 g/L T.A.

## VINTAGE

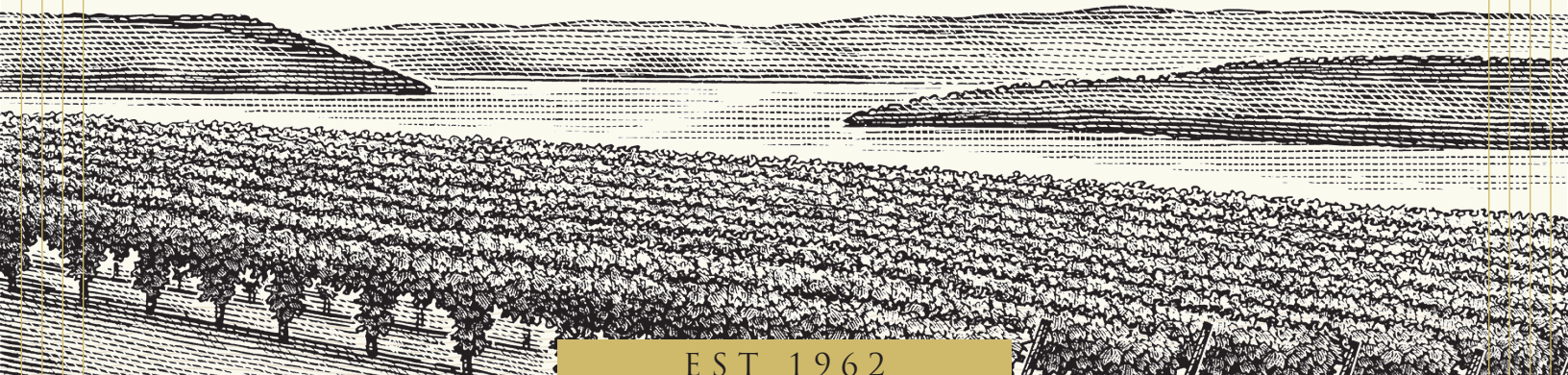
In 2019, budbreak and flowering started about two weeks later than normal. A late start to Spring is becoming the new normal. Temperatures during the summer were moderate, and much cooler than in 2018. August and September were cooler than average. Luckily, the weather in the fall was extremely favorable with extended periods of dry sunny days followed by cool nights. This offered excellent conditions to fully ripen the grapes well into October.

## 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

This innovative wine utilizes the winemaking technique called Winter Fermentation. After harvest, the pressed grapes are frozen at 0°F for three months then thawed and fermented during the winter. The process results in a wine with enhanced expression of tropical and stone fruits, a greater concentration of those flavors, and a fuller body.



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