

GEWÜRZTRAMINER

2021 Winter Ferment Gewürztraminer

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

VARIETY: 100% Gewurztraminer.

VINIFICATION: De-Stemmed. 12 Hour Skin Contact.

Juice Chilled 3 Months Pre-Fermentation.

VESSEL: Stainless Steel. Temperature Controlled.

FERMENTATION: Juice Thawed then Traditional Fermentation.

ÉLEVAGE: Unoaked. 4 Months Lees Aging.

STYLE: Semi-Dry. 4.3% Residual Sugar.

PRODUCTION: 516 Cases.

VINTAGE

"We began 2021 with a milder winter resulting in fewer buds damaged from the cold. This produced a larger grape crop which is allowing us to get back in stock on many of our wines. The growing season in 2021 was more typical for the region with cooler temperatures and adequate rainfall. The wines from this vintage will have crisp acidity balanced by delicate fruit flavors providing great structure. The Reds and Whites should age well as evidenced by our wine library going back to the 1962 vintage."

-Frederick Frank

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 chilled at 32°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. Seductive on the nose with cantaloupe, apricots, and lychee, with a touch of white pepper and ginger. The rich palate is balanced with lively acidity and beautiful flavors of honeysuckle, orange blossom, spice, and lychee with a long exotic finish.

