

2019 Winter Solstice Gewürztraminer

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

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: 7 Months. 1 Amphora, 1 Clayver Vessel.

DRYNESS: Dry. 0.04% Residual Sugar.

PRODUCTION: 75 Cases.

ANALYSIS: 13% Alc, 0.4 g/L R.S., 3.5 pH, 6.38 g/L T.A.

VINEYARD

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 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.

WINEMAKING:

This innovative wine utilizes the winemaking technique called Winter Fermentation. The Gewürztraminer grapes are harvested at normal times (not late harvest), then the juice from the pressed grapes are frozen at 0°F for three months then thawed and fermented during the winter. Once dry, the wine is transferred to two ageing vessels, one amphora and one clayver. The amphora is a typical Georgian amphora made from cocciopesto, a blend of crusted terracotta, stone, sand, and water. Clayver is a unique Italian-made ceramic fermentor. The containers are fired at twice the temperature of terracotta and require no coating or pre-treatment. Clayver vessels have a more modern shape as they are spherical at both ends.

THE WINE

Gewurztraminer's classic lychee, white flowers, and white pepper with an alluring twist of camomile, dried herbs, and smoke. Powerful and seductive with a drying finish.



ACCOLADES
Awaiting Results

