



GEWÜRZTRAMINER 2012

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: Atwater Estate Vineyards

HARVEST DATE: September 14, 2012 **HARVEST BRIX:** 23.5°

GROWING CONDITIONS: Very warm temperatures (80's) for two weeks in early March threatened our region's vines causing premature early bud break. April followed with a series of severe frosts that caused almost total loss to the NY apple crop but our vineyards survived with little damage. Rain was scarce through mid-July, and the heat index was higher than average for the third year in a row. Harvest began and ended about three weeks earlier than normal with overall lower yields and excellent quality.

BLENDING INFORMATION: 100% GEWÜRZTRAMINER

STAINLESS/OAK %: 100% Stainless

ACIDITY: 6.5 G/L **pH:** 3.48 **RESIDUAL SUGAR:** 0.4 % **ALC:** 13.5%

BOTTLING DATE: April 2, 2012 **TOTAL PRODUCTION:** 296 cases

PRODUCTION NOTES: 6 hour cold soak on skins bringing out the tannins and color. Pressed off the next day. Yeast strain R2. Super sound fruit.

RELEASE DATE: December 11, 2015

WINE BACKGROUND: Acreage — 7 Year Planted —1988.

TASTING NOTES: Dry and delicious, this heady Gewürz is loaded with aromas of citrus and white flowers, exploding with flavors of grapefruit and ginger.

FOOD PAIRING SUGGESTIONS: This wine begs to be paired with food and it's pairings are numerous. Good with all forms of pork, spicy grilled chicken, Asian cuisine and turkey dinners.

