

# GEWÜRZTRAMINER SPARKLING 2013



**APPELLATION:** Finger Lakes **VINEYARDS:** Atwater Estate

## WINE PROFILE

**Harvest Date:** September 9, 2013 **Harvest Brix:** 19.4°

**Blend:** 90% Gewürztraminer 10% Chardonnay

**Acidity:** 7.9 g/L **pH:** 3.15

**Residual Sugar:** 1.0% **ABV:** 13.1%

**Bottling Date:** July 18, 2014

**Disgorging Date:** January 9, 2019

**Production:** 200 CASES

**Wine Release Date:** May 10, 2019

## VINTAGE NOTES

The growing season in the Finger Lakes has been close to average in number of growing degree days. We managed to avoid significant spring frost. Heavy spring rains continued into June, while July was hot and humid with temperatures reaching the triple digits. Through early August, the relatively dry weather had vineyards thriving. An inch of rain on Labor Day turned up the disease pressure but a spectacular September saved us by staying dry and sunny for most of the month keeping a lot of these early afflictions from becoming troublesome.

## WINEMAKER'S NOTES

Handpicked, whole cluster pressed, tank fermented with EC1118. 5% barrel fermented. First disgorging after 4 years 5 months in tirage.

## TASTING NOTES

Floral aromas linger with honeysuckle and rose. Layered, bright flavors of peach and kiwi give way to a citrusy finish.

## FOOD PAIRING

Pan seared scallops with grapes and almonds or arugula salad with goat cheese and prosciutto. In fact, this style is so versatile it pairs with almost any food.

