



GEWÜRZTRAMINER 2015 SKIN FERMENTED, UNFILTERED

APPELLATION: Finger Lakes, Seneca Lake

HARVEST DATE: September 25, 2015 **HARVEST BRIX:** 21.6° **VINEYARDS:** Atwater

GROWING CONDITIONS: February went on the record as the coldest in central NY and winter passed slowly followed by a cool spring with several frosty mornings though with little consequence to the vineyards. May through July were humid and featured torrential downpours. As has been the case the last few years, a warm and sunny September has made this wine grape harvest one of the best in recent memory providing above average temperatures and dry conditions which allowed the grapes to ripen and maintain excellent integrity.

BLENDING INFORMATION: 100% Gewürztraminer

OAK AGING: French/Neutral for 9 months

RESIDUAL SUGAR: 0.15% **ACIDITY:** 6.77 g/L TA **pH:** 3.71 **ALC.:** 12.5%

BOTTLING DATE: August 11, 2016 **PRODUCTION:** 35 cases

WINE RELEASE DATE: April 29, 2017

WINE BACKGROUND: Called “vino ambro” the *amber wine* by Italians, *orange wines* are created using ancient natural winemaking techniques whereby white wines are produced more like reds. Our Gewürztraminer was crushed and macerated (7 days) on the skins in open-top one ton bins. Fermented using QA23 yeast and punched down three times a day, fermentation reached 78F and went dry in 7 days. The wine was then pressed off and barreled where malolactic fermentation was completed. After nine months of aging, the wine was bottled unfinned and unfiltered.

TASTING NOTES: This golden, slightly cloudy, unfiltered Gewürztraminer possesses the structure, body and tannins of a red wine with the acidity of a white. The richly textured mouth feel with savory and earthy overtones reach your palate leaving a zing of orange marmalade, grapefruit rind, and dried flowers creating a complex flavor profile with a long lingering finish.

FOOD PAIRINGS: Chef McKeough suggested pairings are: local mushroom pâté with pickled ramps, Salmon crudo with avocado, mango, cucumber + chives, Seeded nut crisps with blue cheese + ginger-apricot jam.

