



# Gewürztraminer 2014



Dry and complex, our first barrel fermented and barrel aged Gewürztraminer shines bright with peach blossom and delicate floral aromas. With a cool, slightly tart lychee palate and a richly textured creamy, caramel-like finish that lingers.

**Appellation:** Finger Lakes  
**Vineyards:** Atwater Vineyards

## Wine Profile

**Harvest Date:** October 8, 2014  
**Harvest Brix:** 22.5°  
**Blend:** 100% Gewürztraminer  
**Acidity:** 5.74 g/L  
**pH:** 3.68  
**Residual Sugar:** 0.2% (2.0 g/L)  
**ABV:** 13.3%  
**Yeast:** R2 yeast  
**Fermentation:** Neutral oak barrels  
**Aging:** Nine months in neutral French oak barrels  
**Bottling:** July 21, 2015  
**Production:** 121 Cases  
**Wine Release Date:** October 12, 2018

## Vintage Notes

The growing degree days for the 2014 season were in line with the long term average of a typical vintage in the Finger Lakes. A harsh winter hung on into April. We were spared bud damage directly due to our vineyard location. It was a cool spring, thus holding bud break back until early May. The summer had some warm stretches but was mostly cool with lower humidity than in recent summers. July was wetter than normal but most importantly, August thru October saw below average rainfall with many dry, sunny days. The lower disease pressure throughout harvest allowed the grapes time to catch up and finish maturing before the first frost.