

# 2013 GEWÜRZTRAMINER

SUNRISE HILL VINEYARD  
*Single Vineyard Series*

## VINTAGE NOTES

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

## VITICULTURE & VINEYARD SITE

Sunrise Hill Vineyard, a picturesque landscape located on the western side of Cayuga Lake, is owned and operated by Bob and Kathy Ruis. Here, 12 acres of eastern-facing vinifera grapes are grown. The combination of soil, location and climate produce grapes that are packed with bright, fruit-focused flavors with just a hint of mineral and spice.

## WINEMAKING

Harvest Date: 9/28/13

Harvest Brix: 23.3°

Total Acidity: 8.0 g/L

pH: 3.23

Alcohol: 13.4%

Residual Sugar: 1.3%

Cases Produced: 266

## TASTING NOTES & FOOD PAIRING

Vibrant and perfumed on the nose, our 2013 Gewurztraminer envelops the senses with fresh floral aromatics woven between layers of bright citrus zest. With a mineral-focused palate, and full and rich mouthfeel, this wine is both savory and clean. Pair with pan-roasted pork chops in an apricot and ginger glaze, or a traditional Indian vegetable curry.

