



Barrel Fermented 2016 GEWÜRZTRAMINER

VINTAGE NOTES

On the heels of an unseasonably mild winter, a late frost kicked off the 2016 growing season in the Fingerlakes. This caused some stress in the form of bud loss, but as late spring moved into summer we saw what was to become one of the most intense droughts ever seen in this region. High heat, sun filled skies, and virtually no rain whatsoever, for all intents and purposes, eradicated any disease pressure while forcing the root systems of our mature vines ever deeper into more nutrient rich soil and concentrating deep, rich and intense flavor in the fruit. Early fall was equally dry and harvest kicked off with a bang. Moisture did arrive toward the end of the season, bringing the fruit to beautiful maturity. All in all 2016 resulted in smaller than average yields, but quality was absolutely, mouth-wateringly, phenomenal! We look forward with eager hearts and taste buds to enjoy the results of the 2016 growing season!

VINEYARD SITE: 100% east side of Seneca Lake

OAK PROGRAM: Cold soak for 24 hours. Barrel Fermented for 4 months. Cellered 8 months.

WINEMAKING

Harvest Date: 10/12/16	Harvest Brix: 23.7° ^o
Total Acidity: 5.25 g/L	pH: 3.33
Alcohol: 13.8%	Bottling Date: 7/19/17
Cases Produced: 44	Residual Sugar: 1.0%
	Unfined

TASTING NOTES & FOOD PAIRING

Intense lychee fruit and rose petals jump from the glass on our first ever barrel fermented Gewurztraminer. With an unparalleled richness on the palate this wine harbors the traditional spice of nutmeg and orange blossoms with notes of raw honey on the finish. A classic pairing with Tarte Flambée (Alsatian pizza) with ham and gruyère, Gewürztraminer also works wonderfully with Thai and Asian cuisine of all kinds.