VINTAGE NOTES
Yet again the Finger Lakes experienced another very harsh winter in 2015. Two harsh winters in a row caused lots of bud death and vine damage, but as always, lower yields equal improved fruit quality. In spite of the harsh winter we were graced with a growing season that started out cool and wet but finished with a healthy showing of sun and heat. Harvest kicked off at the usual time with lots of sun and was temperate with not much rain. All in all it was a good harvest and though yields were down between 20-40% on nearly every varietal the result was exceptional quality, complex fruit across the board. Expect lush, rich, voluptuous wines from this vintage!

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: 10/1/15
Total Acidity: 4.27 g/L
Alcohol: 13.6%
Cases Produced: 151

Drink Window
Drink now - 2020+

TASTING NOTES & FOOD PairING
Vibrant and perfumed on the nose, our 2015 Gewürztraminer envelops the senses with intense floral aromatics and a ripe and rich mouthfeel of raw honey and lychee. The wine finishes with a distinct note of candied orange peel 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, and poached pears.