Winter in 2017 was again unexpectedly, and a little nervewrackingly, mild (we kept waiting for the other shoe to drop). After the drought of 2016 I think we all welcomed the rains of early spring 2017 but when the wet continued into late spring... then early summer... then mid-summer... enough was enough. Just when everyone felt that all was lost mid-July dried right up, temperatures soared, and we were finally blessed with Summer with a capital “S”. The vines went wild! In October -mid-harvest- it still felt like high summer. Harvest just kept going and going with everyone reporting larger than normal yields and I think we were all a little more than pleasantly surprised by the truly astonishing qualities we were finding. Look to whites from 2017 to be vibrantly expressive and reds to be stately and sophisticated.

**VINEYARD SITE:** 100% east side of Seneca Lake

**OAK PROGRAM:**
Cold soak for 72 hours. Barrel Fermented for 6 months in neutral oak. Cellered 8 months.

**WINEMAKING:**
- Harvest Date: 9/25/17
- Total Acidity: 7 g/L
- Alcohol: 13.7%
- Harvest Brix: 23.5°
- pH: 3.18
- Bottling Date: 6/5/18
- Cases Produced: 82
- Residual Sugar: 0.3%

**TASTING NOTES & FOOD PAIRING:**
Our second iteration of our Barrel Fermented Gewurztraminer presents aromatics of neroli and creamsicle. A delicate and dry but bright palate follows with lean, understated lychee notes wrapped in honeysuckle and wildflower honey finished with a light, dancing prickle of clove. A classic pairing with a Thanksgiving feast (and truly, any holiday meal), Gewürztraminer also works wonderfully with Thai and Asian cuisine of all kinds.