

2019 REBEL



WINEMAKING:

Harvest Date: 10/10/2019	Hand harvested
Total Acidity: 6.3 g/L	Hand Sorted
Alcohol: 13.5%	Natural Ferment
Harvest Brix: 22.6°	Unfined
pH: 3.32	Bottling Date: 6/25/2020
Residual Sugar: 1.2%	Cases Produced: 202

VINTAGE NOTES:

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty “by the books” finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.

VINEYARD SITE: 100% East side of Seneca Lake

VARIETAL: Gewürztraminer

OAK PROGRAM:

5 day cold soak; foot stomp; all whole cluster.
Barrel fermented in 2 x 2009 Puncheons & 2 x 2015 barrels.

TASTING NOTES & FOOD PAIRING:

Our very well-loved Rebel is back with the look of light gold sunset in your glass. A gently floral aroma of chamomile is followed by tangy fruit scents of tamarind & kumquat. This oaked Gewürztraminer is our most dry and delicate yet with light notes of quince, tamarind and a soft, creamy spiced finish.

DRINK WINDOW: Drink through 2025+
SERVING TEMPERATURE: 42° - 51° f

