

2012 GEM



WINEMAKING

Harvest Date: 10/1/2012 Harvest Brix: 22.6°
Total Acidity: 2.85 g/L pH: 3.57
Alcohol: 19.0% Residual Sugar: 18.5%
Unfined Bottling Date: 6/25/2013
Unfiltered Cases Produced: 230

VINTAGE NOTES

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little unnecessary intervention. These wines from the 2012 vintage are beautifully balanced with bright acidity and fresh fruit flavors.

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.

VARIETAL

Fortified Gewürztraminer with unfermented Gewürztraminer juice added after cellaring. Cellared for 7 months in neutral French oak barrels.

TASTING NOTES & FOOD PAIRING

Drink - 2028+. Serving Temp: 47 - 50° f

Full and bold mouthfeel with intense aromatics of lychee and white pepper. Rose petals, cinnamon and orange zest mingle on the palate leading to a generous and spicy finish. This Gewürztraminer plays well with mussels in a Thai curry sauce, prosciutto and whole grain mustard, or spicy stir-fried vegetable dishes.

Food pairing pending

