



88
Points



WINE
ENTHUSIAST

&

Robert M. Parker, Jr.'s
The
WINE
ADVOCATE®

2015 GEWÜRZTRAMINER

SUNRISE HILL VINEYARD

Single Vineyard Series

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	Unfined
Total Acidity: 4.27 g/L	Harvest Brix: 23.5°
Alcohol: 13.6%	pH: 3.64
Cases Produced: 151	Bottling Date: 6/17/16
	Residual Sugar: 0.5%

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.

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