



2016

# GEWÜRZTRAMINER

SUNRISE HILL VINEYARD

*Single Vineyard Series*

## VINTAGE NOTES

On the heels of an unseasonably mild winter, a late frost kicked off the 2016 growing season in the Fingerlakes. This caused some stress in the form of bud loss, but as late spring moved into summer we saw what was to become one of the most intense droughts ever seen in this region. High heat, sun filled skies, and virtually no rain whatsoever, for all intents and purposes, eradicated any disease pressure while forcing the root systems of our mature vines ever deeper into more nutrient rich soil and concentrating deep, rich and intense flavor in the fruit. Early fall was equally dry and harvest kicked off with a bang. Moisture did arrive toward the end of the season, bringing the fruit to beautiful maturity. All in all 2016 resulted in smaller than average yields, but quality was absolutely, mouth-wateringly, phenomenal! We look forward with eager hearts and taste buds to enjoy the results of the 2016 growing season!

## 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: 10/12/16

Harvest Brix: 23.5°

24 hr. Cold Soak

Total Acidity: 5.1 g/L

Alcohol: 13.9%

pH: 3.35

Residual Sugar: 0.9%

Bottling Date: 7/19/17

Cases Produced: 198

## DRINK WINDOW

Drink now - 2020+

**SERVING TEMP.:** 42-51°

## TASTING NOTES & FOOD PAIRING

The 2016 Gewurztraminer opens up with pronounced aromas of orange blossom with underlying notes of lychee fruit. On the palate there is a dichotomy of rich honeyed mandarin orange flavors layered over ethereal notes of rose petals, and a long finish of dancing acids and warm nutmeg. Pair this extraordinary wine with caramelized onion tart with Gruyere cheese, baked yams, or traditional Thai cuisine and Indian curries.