

# Gewurztraminer 2018

**Appellation** Finger Lakes AVA

**Grape Varieties** Gewurztraminer 100%

**Vineyards** White Springs Vineyard, estate (100%)

## Vineyard

The Gewurztraminer grapes were grown in our White springs Vineyard located on the Northwest side of Seneca Lake, just outside of the town of Geneva. The soil composition is loam over limestone. Our White Springs vineyard is on a sloping, East facing site with excellent air and water drainage. The vineyard was planted in 2004 with one of the densest planting patterns found in the Finger Lakes region. Our vineyard practices follow the recommendations by the Extension service at Cornell University for sustainable practices. Currently this is not a certified program offered by Cornell. Practices include composting grape pumice with donkey manure which is then returned to the vineyard as well as in-row cover crops to minimize erosion issues. The grapes were hand harvested on September 24 after extensive sorting in the vineyard.

## Vinification

The grapes were harvested early in the day and rapidly de-stemmed, crushed and placed in the membrane press. In order to extract the wonderful aromas of the Gewurztraminer variety, the grapes were given a long skin contact time at low temperature. After a long and gentle press cycle, the juice was settled, racked and fermented at low temperature. With excellent ripeness level, we chose to leave a little residual sugar in order to have a more moderate alcohol level and a more balanced wine. The wine was racked and aged in stainless steel prior to filtration and bottling.

## Analysis

Alcohol	12.7 %
Total acidity	6.3 g/L
pH	3.41
Residual sugar	9 g/L or 0.9 %

## Tasting notes

Intense aromas of lychee, kumquat, distinct spiciness, lively acidity, good intensity with long spicy finish.