



# 2018 Gewürztraminer

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We embrace Gewurztraminer's bold, in-your-face character by nurturing it carefully in the cellar. The naturally low-cropping vines combined with the cool summer and fall resulted in a bit more ripeness and richness and less overt floral characters than past vintages. We kept it in stainless steel to retain the aromatics and retained 9.5 g of residual sugar to give it some lushness and weight.

## THE VINTAGE

Above average growing degree days in the spring contributed to an early budbreak. Cooler days and evenings arrived in August, which slowed down the ripening of the grapes and allowed for greater flavour development while retaining freshness and acidity.

## TASTING NOTES

*More pear and tropical melon than in previous vintages. Richness on the full and weighty palate. Off-dry, but great balance with the acidity and fruit intensity.*

## WHAT WE'D PAIR IT WITH

Alsatian tart, Middle Eastern and Moroccan cuisine, delicate cheeses.

## TECHNICAL INFORMATION

HARVEST DATE	October 10, 2018
BLEND	100% Gewürztraminer
FERMENTATION	100% in Stainless Steel
AGING	3 months on Lees in Stainless Steel
BOTTLING DATE	February 6, 2019
CASES PRODUCED	1,276
ALCOHOL	14.0%
TOTAL ACID	6.5 g/l
RESIDUAL SUGAR	9.5 g/l
PH	3.38
CELLARING	Enjoy now or cellar until 2020

