

Keuka Spring Vineyards

Umlaut



Vineyard & Winemaking Notes

A barrel fermented Gewürztraminer? Done in neutral oak, it is round and sophisticated. This bone dry Gewürztraminer was fermented in a single older barrel and then sat on gross lees for nine months. The fruit was sourced from Dynamite Vineyard, located in the Seneca Lake banana belt.

Appellation: Finger Lakes

Special Label: R & D Series: Umlaut

Winemaker: August Deimel

Vintage: 2013

Varietal: Gewurztraminer

Alcohol: 12.5%

R.S.: 0.0

Harvest Date: October 3rd, 2013

Release Date: November 2015

Cases produced: 14

Retail Price: \$29.99

Tasting Notes

Rose petal and neutral oak aromas peak through on the nose. Lychee fruit, ripe pear, and apple qualities similar to that of a Chardonnay fill the palate. Full bodied with an almost chewy mouth feel, this is a white wine that could easily make the transition to red wine pairings.

Suggested Food Pairings

Delicious with filet mignon, bratwurst, and sauerkraut. Also pair it with lamb.

Keuka Spring Vineyards
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