

2020 Classic Gewürtraminer



Vineyard & Winemaking Notes

Gewürztraminer is a nerve-wracking grape. It develops its beautiful characteristic flavors and quickly accumulates sugars dangerously late in the season. The hot and dry 2020 vintage produced a relatively small crop of very high quality Gewürztraminer grapes, both in terms of flavor development and sugar content. We cold-soaked and overnight pressed all the lots of grapes. Extensive trials eventually focused us in on one particularly delicious blend of lots from our friends at Standing Stone and our estate vineyard.

> Appellation Finger Lakes

Growers Standing Stone Vineyards,

Keuka Spring Vineyards (Wiltberger Vineyard)

Varietal Gewürztraminer

Harvest dates September 29 and October 1, 2020

Winemaker Lynne Fahy

Fermentation 90% in tanks, 10% in neutral

barrels

12.5% Alcohol by volume

> Residual sugar 2%

Sweetness perception Semi-dry

Bottling date April 14, 2021

Production 335 cases

Tasting Notes

This beautiful 2020 Gewürztraminer builds in the mid-palate, displaying its classic floral and spice notes, a big, round mouth-feel in the Keuka Spring style, and a dried fruit character that is rare in this variety.

Food Pairing Ideas

Spicy sausages and sauerkraut; roasted Brussels sprouts; vegetable or meat curries; as an apéritif with dried fruits and mild cheeses.