

Keuka SPRING

2020 Wiltberger Vineyard Gewürztraminer



Vineyard & Winemaking Notes

In 2018 we released our first “estate” Gewürztraminer. Customers loved its richness, due partly to our *terroir*, partly to growth of *botrytis*, a welcome fungus that can grow on grape skins, draws water out of the grape and thereby intensifies the flavors.

This vintage, harvested 70% from our lower (slightly warmer) block of Gewürztraminer, has again benefited from those fortuitous conditions. The grapes were cold soaked overnight prior to pressing, then fermented entirely in tanks. We stopped fermentation when the residual sugar beautifully enhanced the unique blend of spice, floral and fruit notes that make fine Gewürztraminers so prized.

Appellation	Finger Lakes
Grower	Keuka Spring Vineyards
Composition	Gewürztraminer
Harvest dates	October 1 & 15, 2020

Winemaker	Lynne Fahy
Fermentation	100% in tanks

Alcohol by volume	12.0%
Residual sugar	4.5%
Sweetness perception	Semi-sweet
Bottling date	April 15, 2021
Production	97 cases

Tasting Notes

Our Wiltberger Vineyard (Estate) Gewürztraminer seduces the senses with floral and soft citrus aromas, a luscious natural sweetness, and a long clean satisfying finish. Very limited production has limited the sale of this wine to our winery's tasting room.

Food Pairing Ideas

This Gewürztraminer is delightful on its own, paired with or drizzled over fruit desserts, or as an accompaniment to hot and spicy meat dishes like curries, Thai or Szechuan cuisine.