

Keuka SPRING

2018 Gewürztraminer



Vineyard & Winemaking Notes

Gewürztraminer is a nerve-wracking grape. It develops its beautiful characteristic flavor and accumulates sugars dangerously late in the season. Heavy rains made 2018 especially challenging. We decided to forgo production of our single vineyard Gewürztraminers in order to devote all the best fruit to this, our classic Gewürztraminer varietal. It was cold soaked and overnight pressed. Extensive trials eventually focused us in on one particularly delicious blend.

Appellation	Finger Lakes
Growers	Sawmill Creek Vineyards, Dynamite Vineyard, Gibson Vineyards, Sheldrake Point Winery
Varietal	Gewürztraminer
Harvest dates	October 1, 10 and 25, 2018
Winemaker	August Deimel
Fermentation	89% in tanks, 11% in neutral barrels
Alcohol by volume	13.5%
Residual sugar	0.5%
Sweetness perception	Off-dry
Bottling date	February 14, 2019
Production	648 cases

Tasting Notes

Shy at first, this beautiful 2018 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.