

# Keuka SPRING

## 2019 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 second vintage, harvested mostly 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  | 100% Gewürztraminer    |
| Harvest date | October 15, 2019       |

|              |               |
|--------------|---------------|
| Winemaker    | August Deimel |
| Fermentation | 100% in tanks |

|                      |                   |
|----------------------|-------------------|
| Alcohol by volume    | 12.6%             |
| Residual sugar       | 5%                |
| Sweetness perception | Semi-sweet        |
| Bottling date        | February 20, 2020 |
| Production           | 78 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 small production has limited sale to our winery’s tasting room and website.

### 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.