

Keuka SPRING

2017 Gewürtraminer Dynamite Vineyard



Vineyard & Winemaking Notes

Dynamite was needed to break up the rock when establishing this vineyard, hence its name. On a well-drained Seneca Lake hillside with slightly warmer temperatures than surrounding plots, grapes from Dynamite Vineyard ripen faster, a great advantage particularly for *Gewürtraminer*. This vintage was cold soaked overnight prior to pressing, and fermented partially in tanks, partially in older neutral barrels to round out the texture of this outstanding, distinctive dry wine.

Appellation	Finger Lakes
Grower	Dynamite Vineyard (property of Standing Stone Vineyards)
Varietal	Gewürtraminer
Vintage	2017
Harvest date	October 19, 2017
Winemaker	August Deimel
Fermentation	70% in tanks, 30% in neutral barrels
Alcohol by volume	13.2%
Residual sugar	0%
Sweetness perception	Dry
Bottling date	March 19, 2018
Production	180 cases

Tasting Notes

True to its name, this Gewürtraminer delights the nose with aromas of spice and subtle floral notes that many tasters interpret as sweetness. It then opens in the mouth into a smooth dry wine with great density of flavor, and finishes emphatically. The tantalizing interplay between seeming sweet and tasting dry will tempt drinkers into one more sip!

Food Pairing Ideas

Spicy sausages and sauerkraut; roasted Brussels sprouts; curries; even meats in heavier sauces that usually would be served with a red!