



2020 Gewurztraminer Dry

Harvest Dates: September 23rd - 24th, 2020 | **Alcohol label %:** 12.7 | **pH:** 3.3 | **Acidity (TA):** 6.2 | **Residual Sugar (g/L):** 0.3

Growing Conditions

The 2020 growing season had consistent sunlight and low rain totals that led to wonderful fruit development, as we've observed during the first month of harvest.

Winemaking

Fermented in stainless steel tanks.

Aging

Expect this wine to improve with 2-3 years of bottle age.

Bottling

April 7, 2021, Stelvin Closure

Limited quantity, Library Wine. Club membership required for access.

Appearance

Pale straw

Nose

This vintage displays floral aromas

Palate

flavors of lychee and white peach. Finishes thick & full, with hefty viscosity.

Food Pairing

A delightful match for flavorful spicy dishes, especially dishes featuring curry and coconut milk.

