



2016 Gewürztraminer - Semi Dry

Harvest Dates: September 21st - 22nd, 2016 | **Alcohol label %:** 12.1 | **pH:** 3.09 | **Acidity (TA):** 7.0 | **Residual Sugar (g/L):** 1.85



Growing Conditions

The 2016 growing season was one of, if not the driest growing season on record for the Finger Lakes region. As of August we were very concerned about the condition of the vines and whether the fruit would be able to ripen due to lack of rain. Luckily, just as it looked the bleakest, we received several, much needed showers.

Harvest

We were pleasantly surprised when we started harvesting the 2016 crop; yields were down due to small berry size, but the quality was outstanding.

Bottling

June 13, 2017, Stelvin closure.

Limited quantities, Library wine. Club membership required for access.

Palate

This bottling is ripe, floral and fruity with lush aromas and enough acidity to deliver a nicely balanced wine.

Food Pairing

A perfect complement for spicy food; enjoy with flavorful Asian or Thai dishes.