



2013 Gewürztraminer - Semi Dry

Harvest Dates: September 25th - 26th, 2013 | **Alcohol label %:** 11.7 | **pH:** 3.36 | **Acidity (TA):** 6.0 | **Residual Sugar (g/L):** 1.5



Growing Conditions

The 2013 Finger Lakes growing season started off on a challenging note with an excess of cool, damp weather in the spring and early summer months. Conditions dramatically improved in the weeks leading up to harvest, with predominantly sunny days and cool evenings throughout September and into October.

Harvest

The extended season ultimately produced one of the best harvests on record, in terms of both quality and quantity.

Bottling

March 6, 2014. 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 foods; enjoy with flavorful Asian or Thai dishes.