



2020 Gewurztraminer - Semi Dry

Harvest Dates: September 23rd - 24th, 2020 | **Alcohol label %:** 12.7 | **pH:** 3.3 |
Acidity (TA): 6.0 | **Residual Sugar (g/L):** 1.78

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

Produced from our oldest block of Gewurztraminer - showing the consistency of our older Estate Grown vines.

Bottling

April 7 & May 25, 2021, Stelvin closure.

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

Appearance

Pale Straw

Nose

The light floral notes will hit you first, followed quickly with citrus and spice.

Palate

The slight sweetness of this off-dry Gewurztraminer balances out the spice beautifully for a wine that you'll love to sip or pair!

Food Pairing

Perfectly complements spicy Asian dishes and many light foods.

