

2011 GEM

Alcohol label %: 19.0 | pH: 3.7 | Acidity (TA): 3.0 | Residual Sugar (g/L): 180.0 |
Serving Temperature (°C): 47.0 | Drink starting in: 2022 | ending in: 2028



Growing Conditions

The spring of 2011, and the beginning of our growing season started quite wet, but the months ahead remained warm and relatively dry. This balance in the weather patterns created great growing conditions for our grapes, with a decent amount of rain and cautiously warm temperatures, the grapes grew and developed near perfectly. With the increase in rainfall during September came the challenge of harvesting before the grapes took on too much water - which we conquered! Wines from the 2011 vintage are graceful, balanced, and bursting with bright acidity.

Aging

Cellared for 7 months in neutral French oak barrels

Palate

Gem is our very first Dessert wine; a fortified Gewürztraminer with fresh Gewürz juice added, made in the style of a Pineaux des Charantes. The color of rich honeyed gold fairly glows, begging you inhale its aroma and palate of creamy vanilla, apricots and orange zest marmalade. The finish draws out on your tongue with dancing notes of caramelized sugar and candied ginger!