



Wagner Vineyards Estate Winery

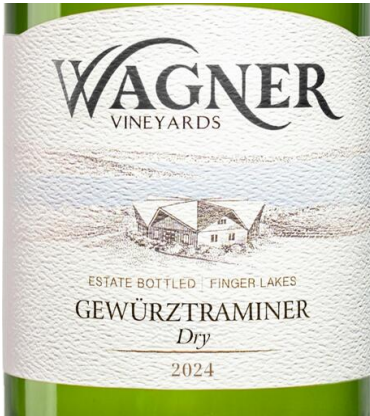
Finger Lakes, New York State

2024 Gewurztraminer Dry

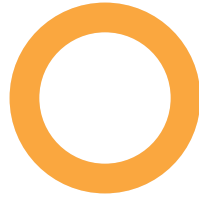
16.00

GEWÜRZTRAMINER

CELLAR DOOR



VARIETIES



100% Gewurztraminer

CASES PRODUCED

434

ABOUT THIS WINE

Delicate floral & spice character surrounded by light floral notes.

TASTING NOTES

NOSE

This wine is aromatic and weighty, with inviting floral rose and melon aromas.

PALATE

Its natural spiciness is accented by bright melon and grapefruit flavors. The weighty mouthfeel gives way to a clean, crisp spicy finish with a hint of lime.

FOOD PAIRING

Enjoy with flavorful Asian meals or simple fish and chicken dishes.

TECHNICAL

ABV 12.8%	PH 3.28	TA 6.8 g/L
RESIDUAL SUGAR 0.16 g/L		

WINEMAKING

VINEYARD

The 2024 growing season commenced about 10 days ahead of schedule. But while a late freeze marred yields in 2023, we saw favorable conditions in late spring this time around, giving us a wide open window to ripen all varieties to peak flavor development.

WAGNER VINEYARDS ESTATE WINERY

9322 NY-414 | Lodi | 14860 | T +16075826450



SCAN TO VIEW ONLINE
this.wine/v/VT-QFZKLUGCI

HARVEST

Continued nice weather brought harvest to our hands a full two weeks earlier than typical for early-ripening varieties, while later-ripening ones still received extended hangtime and were picked more than 60 days after our first batch of grapes came off the vine. All told, this vintage provided both quality and quantity -- a much-welcomed sight following the frost of 2023 and the drought of 2022.

BOTTLING

Bottled April 9, 2025, Stelvin closure.