



2019 Gewurztraminer - Semi Dry

Harvest Dates: September 27th - 28th, 2019 | **Alcohol label %:** 12.1 | **pH:** 3.22 |
Acidity (TA): 7.0 | **Residual Sugar (g/L):** 1.8

Growing Conditions

Our 2019 harvest got underway about two weeks later than normal, due to the season's cool, wet spring. July and August heat helped to accelerate vine development, and we were fortunate that the fall months allowed for extended hang time to bring the sugar content into balance with the acidity levels.

Winemaking

Stainless steel

Bottling

March 19, 2020, Stelvin closure.

Limited quantity, 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.

