



2018 Gewurztraminer Dry

Alcohol label %: 12.3 | pH: 3.15 | Acidity (TA): 6.3 | Residual Sugar (g/L): 0.24



Growing Conditions

The 2018 spring and summer months were unseasonably dry and hot, until Aug 14th when we received 7 inches of rainfall in a six hour period. Then frequent rain during the harvest.

Aging

This is a wine that will also reward cellaring.

Bottling

March 19, 2019. Stelvin closure. Limited quantities, Library Wine. Club membership required for access.

Nose

This vintage is full-bodied, with floral aromatic notes.

Palate

Its natural spiciness is accented by ripe melon and white grapefruit flavors.

Food Pairing

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