



# 2018 Gewurztraminer Dry

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

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## 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.

