



Gewürztraminer 2008

VQA Niagara River Sub-Appellation

\$18.95 / 750mL

Vineyard

Area Planted: Two blocks totalling 2.27 acres / 0.92 hectares

Soil: Fine sandy loam

Harvest Date: Oct 3rd, 2008

Brix: 21.5°

Titrateable Acidity: 5.2 g/L

pH: 3.6

Tonnes/acre: 1.32

Winery

Grapes taken from vines planted in 2004 (90%) and 1992 (10%). Cold maceration for 48 hours prior to crush. Destemmed and gently pressed. Cool fermented in stainless steel at about 15-17°C to preserve intense aromatics.

Bottle Statistics

Varietal Content: 100% Gewürztraminer

Alcohol: 12.9% alc./vol.

Residual Sugar: < 4.9 g/L

Bottled On: May 27th, 2009

Cases Produced: 111



Tasting Notes (5/28/2009)

Bold Gewürz fans, take note! This mighty bottle is rich in aromatics, mouthfeel, and delightfully fruity. Sweet lychee, rosewater, wildflower and tastefully dry tea leaves are just a few of the many treasures laden in this lightly spicy bottle. An excellent quality Alsatian-style Gewürztraminer.