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E S T A T E B O T T L E D

SEMI-DRY GEWÜRZTRAMINER

Aromas of honey, spice, and lychee fruit greet the nose, lifted by lush mouthfilling flavors of juicy mango, pear and cool melon, with hints of lime, candied ginger, and creamy texture showing in a refreshing finish with good length. A great pairing with your favorite spicy Asian entrée, aged cheeses with dried fruits, pork with barbecue sauce, and pumpkin pie.

TECHNICAL INFORMATION

Grape Variety	100% Gewürztraminer
Appellation	Finger Lakes, estate bottled
Total Acidity	4.35 g/L
pH	3.48
Sweetness level	32 g/L
Alcohol by volume	11.5%
Fermentation	stainless steel



C R A F T S M A N S H I P • P A S S I O N • C O M M I T M E N T



For over twenty-five years, we have dedicated our winemaking practices to a philosophy of collaboration with our environment. We have meticulously managed twenty estate vineyard blocks through the application of sustainable agricultural practices. This philosophy is continued in our cellar, as we use winemaking techniques that truly express the cool-climate, glacier-carved Finger Lakes region. In our winery, we share a wide selection of well-balanced wines, each crafted in a spirit of exploring the wine and food experience.