

Summer 2022

Signature Series

2021 Gewürztraminer



Flavors | Lemon. Lychee. Orange Blossom.
Body + Mouthfeel | Light + Crisp
Sweetness | Off-Dry 1.6%RS
Pairing | Quiche Lorraine. Garden Party.

AVA | Cape May Peninsula
Varietal(s) | Gewürztraminer 80%, Riesling 20%
Aging Method | Stainless Steel
Production | 63 Cases

From the Winemaker

We ran a slow, cold fermentation and stopped the ferment just above 1.5% aiming to preserve the finer aromatics and flavors. We also chose to blend in a small portion of estate Riesling to dilute the residual sugar slightly and boost the acidity.

Signature Series Gewürztraminer

Vintage: 2021 **AVA:** Cape May Peninsula **Varietal(s):** Gewürztraminer 80%. Riesling 20%.

Total Production: 672 bottles

56 cases

Harvest Date: September 22, 2021

Bottle Date: March 5, 2022

Vineyard Lot: Lot 1

Aging Method: Stainless Steel

Tonnage: 0.9625

Brix: 21°

pH: 3.26

ABV: 11%

RS: 16 g/L

Clarity: Bright

Intensity: Med+

Acid | Tannin: Med | Low

Color: Pale Lemon

Development: Youthful

Finish: Med

Viscosity: Med

Aromas: Lychee. Ginger.
Bosc Pear. White Pepper.

Flavors: Lychee. Honey.
Tangerine. Grapefruit.

Notes: Drink now - Not Suitable for Aging