



2013 SELECT LATE HARVEST GEWÜRZTRAMINER

WINEMAKING DATA

Harvest Dates: 25th of November, 2013

Brix at Harvest: 27.8

Blend and grape source: 100% organically grown estate
Gewürztraminer

Alcohol: 10.5% **pH:** 3.72

Residual Sugar: 119.63 g/L **T.A.** 8.95 g/L

Bottling Date: August 25th, 2014

Oak Regime: 100% French oak, neutral

Time in barrel: 4 months

Filtered

WINEMAKER'S NOTES

In order to capture the essence of Gewürztraminer, the vines were managed to provide maximum varietal character. All bunches were exposed to sunlight at fruit set with leaf removal on the East sides of the canopy to encourage fruit ripening. Green harvest – the removal of under-ripe bunches – was performed at the first sign of *véraison* (when Gewürztraminer berries turn from green to pink) and we left a meager 1.15t/acre to promote ripening. Clusters turned pink uniformly, clear evidence of promising aromatics.

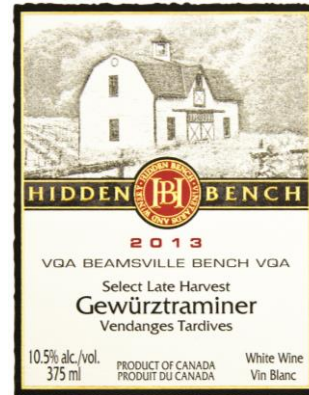
After a few freeze/thaw cycles, the grapes were handpicked on a bitterly cold day in November and gently whole bunch pressed after 24 hours of skin contact. The juice was cold settled and then racked off its heavy lees and the wine was fermented slowly at cool temperatures in stainless steel tanks. Fermentation was stopped at the desired sugar/acid balance. After blending, it was aged in neutral oak barrels to increase mouth feel.

TASTING

Intense aromas of honeyed lychee, this Select Late Harvest Gewürztraminer is rich, unctuous and full on the palate. Bright, lively fruit balances an ample palate of sweet white peach, candied mandarin and apricot kernel. Enjoy with ripe cheeses, or on its own as dessert!

THE GROWING SEASON

The 2013 vintage can be characterized as variable with overall normal temperatures but higher than normal precipitation, particularly during the spring to mid-summer period.



ESTATE SERIES
\$30.00

Following a mild winter and a relatively normal bud break, the rains of May/June/July enhanced an already vigorous vegetative growth phase for our vines which required our vineyard team to pay particular attention to shoot thinning/canopy management and our organic spray program during this period. Flowering and fruit set were strong and as such meticulously detailed manual hand work was required to minimize crop loads and balance vegetative growth to ensure that the fruit would achieve optimal maturity at harvest. Mid-August to the end of September was relatively dry with higher daytime / lower nighttime temperatures, resulting in excellent diurnal temperature shift which permitted great phenolic and sugar development for early/mid-season ripening varieties such as Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc. Later ripening varieties struggled to achieve the equivalent phenolic ripeness due to a sudden drop in temperatures experienced in the second week of October. Harvest started on September 10 and we were fortunate as a result of our meticulous organic vineyard practices to have some of our Pinot Noir hang until October 3rd, which assured near perfect maturity.

Our Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc wines from the 2013 vintage benefitted from the longer, cooler ripening season. Judicious picking, sorting and winemaking decisions made by our team, resulted in excellent, age worthy wines which are true expressions of cool climate, *terroir* driven wines with lower alcohols and higher natural acidity.