

2017
Gewürztraminer



Price Per Bottle
\$18.00

Wine Composition
100% Gewürztraminer

Appellation
Erie AVA

Alcohol by Volume
11 Percent

Bottling Date
March 28, 2018

Production Quantity
225 Cases

Aging & Processing
Cold Fermented in
Stainless Steel Tanks

Description

Literally taken from the terms *Tramin*, a town in Germany, and *Gewürz* which means “spicy”, Gewürztraminer originated in Tramin, Germany. It is one of the oldest European varietals, dating back to the early Roman Empire.

Gewürztraminer is also the parent grape to Traminette. Look for notes of ginger, grapefruit, lemon and rose.

Vineyard Notes

Grapes for this wine were sourced from 21 Brix, New York.

Winemaking Notes

2017 was our first vintage of this wine. The juice had a beautiful bouquet from start to finish, and the finished wine is no different.

Food Pairing

Reflecting its roots, this wine is a perfect companion to German food. Think sausage and mustard.

Notes

It is a wine that is meant to be consumed young (3-5 years), to retain its fruitiness. Extended cellar time will give way to an oily kerosene and floral character, similar to an aged Riesling. Serve slightly chilled.

Also Try

2017 Sauvignon Blanc - *dry white wine*

2017 Dry Riesling - *dry German white wine*

2017 Viognier - *dry white wine*