

Gewürztraminer



Vintage: 2023

Varietal: 91% Gewürztraminer, 5% Pinot Gris, 2% Riesling, 2% Grüner Veltliner

Region: Seneca Lake, Finger Lakes, New York, USA

Vineyard: 98% Hazlitt 1852 Home Farm
2% Hazlitt 1852 L'Amoreaux Farm

Harvest: 10/5/23 21.6° Brix 6.2 g/L TA 3.31 pH

Fermentation: Average 15° C cool fermentation in Stainless Steel
for 35 days with 58W3 yeast

Ageing: 3 months on lees

Final Analysis: 0.3% R.S. 12.6% alc. 6.5g/L TA 3.46 pH

Bottled: 8/26/24 607 gal. (255 cases)

Winemaker Notes:

Descriptors: A delightful Gewürztraminer that has flavors of lychee and raw honey with aromas of clove, rose petals, and peppercorns.

Food Pairings: Turkey, Asian food or anything with a spicy kick

