



2014 Connecticut Gewurztraminer



Vineyard

Planted in 2003, our Gewürztraminer vineyard greets the visitor as they come to the winery. Our hilltop location, just miles from the coast, allows for optional ripening conditions. The stony soil contains glacial till which gives a mineral complexity to the wine. The vineyard is fully tiled to promote excellent drainage of the soil.

Production

A superb year for Gewurztraminer was realized in 2014. All the grapes are hand harvested and the juice is pressed from the grapes immediately. After a cool fermentation, the highly fragrant young wine is allowed to settle and is racked several times during its 7 months of aging in stainless steel. Great care is taken to express the essence of this fruit.

Tasting Notes

A bright, clean and refreshing wine with hints of lychee fruit and citrus.

Technical Data

Alcohol: 13.2%
pH: 3.28
Acidity: 7.0 g/L
Brix at Harvest: 22.8
Harvest Date: September 28, 2014
Production: 650 cases