



Gewürztraminer

2018 - GEWÜRZTRAMINER 100%

TASTING NOTES

The 2018 Gewurztraminer is 100% estate grown. Melon and orange lead into the pleasantly oily, but fresh mid-palate, with the beautifully balanced acidity carrying the wine through the nicely textured finish.

PAIRING

Best enjoyed with spicy fish tacos and curries, as well as barbecued chicken and cheese plates.

BOUQUET

Rose Petal, Blossom & Lychee

GROWING SEASON

This vintage had a warm Spring what lead to localized flooding around the Valley due to large snowpack and early rain. Hot early seasonal temperatures helped push early growth through at an amazing pace, hitting bloom and moving through to fruit set and veraison quickly. August had heavy smoke, resulting in decreased temperatures and a UV shield for the fruit. Temperatures dropped and precipitation increased in September, which further slowed vine progression. October picked up with above-average temperature, and finally pushed the fruit to a balanced ripeness. Warm days and cool nights allowed for great evolution of flavour without any spikes in sugar while maintaining a bracing acidity in the fruit; 2018 will be a vintage characterized by freshness, elegance and balance in wines that will certainly stand the test of time.

VARIETAL PROFILE

TOTAL ACIDITY	5.9 G/L
FINAL PH	3.2
RESIDUAL SUGAR	4.2 G/L
ALCOHOL	12.9%
CASES PRODUCED	716
CSPC	711200

BLASTED
CHURCH