



2019 GEWÜRZTRAMINER

THE APPELLATION:
VQA NIAGARA PENINSULA

THE HARVEST:
November 11, 2019

THE VARIETAL PROFILE:
100% Gewürztraminer

THE NOTES:
The 2019 Gewürztraminer was crafted from hand-harvested grapes, the cool 2019 vintage gave us full ripeness and exceptional varietal intensity. This is clearly evident on the nose of this fragrant Gewürztraminer, bursting with lychee and pink grapefruit, as well as pretty tree floral notes. On the palate, enticing notes of marmalade and candied ginger and refreshing acidity balance the residual sweetness and make this aromatic wine extremely food-friendly.

THE PAIRINGS:
With its floral notes and hint of sweetness, Gewürztraminer is the perfect choice with spicy dishes, especially Asian and Thai cuisine. It pairs beautifully with miso-glazed pork belly, coconut shrimp, ginger-glazed salmon or sweet-chili chicken stir-fry. It's incredible texture also makes it an excellent accompaniment full-bodied savoury dishes.

THE CELLARING:
Drink now to 2024

THE NOTES

pH	3.38
Total Acidity	6.08
Residual Sugar	34.5 g/l
Alcohol	11.5%
Brix at Harvest	21.8
Production	1,000

