

Wofford Acres Vineyards
2011 Dulcinea
Estate - El Dorado

TECHNICAL DATA

Harvest

84% Gewurztraminer
16% Viognier
Harvested: 15 Oct. 2011
Sugar: 22.0 degrees brix
pH: 3.37
Titratable acidity: 0.72 gm/100ml

Cellar

Alcohol: 12.2 %
pH: 3.26
Titratable acidity: 0.69gm/100ml
Residual sugar: dry
Malolactic fermentation: no
Barrel aging: 7 months in 1 year
old American oak.
Bottling Date: 7 July 2012
Production: 20 cases

WINEMAKING NOTES

This is the first time our Dulcinea has come 100% from our own Estate, completing the LaMancha Series as an Estate trilogy. This is the sixth year since our planting of our Gewurztraminer. For various reasons - frost, late snow and our friendly deer, this is the first real harvest from this section. The fruit was destemmed and allowed an overnight soaking with the skins. Pressed the next day, it was settled and barrel fermented with the Steinberg strain yeast. Minimal handling was given in the cellar

TASTING NOTES

Pronounced spice aromas with pear, green apple and hints of leech nut entice the taster to enjoy flavors that are full and refreshing. Spiced qualities carry through out the flavors. The wine finishes with a clean crisp slightly smoky impression. Great for spring and summer enjoyment, this wine will accompany all hard cheeses lighter pasta, chicken or fish dishes.