



**2014
Dulcinea
Gewurztraminer
Estate – El Dorado**

Harvest

80% Gewurztraminer
20% Viognier
Harvested: 6 Sept. 2013
Sugar: 23.0 degrees brix
pH: 3.40
Titratable acidity: 0.72 gm/100ml

Wine

Alcohol: 12.5 %
pH: 3.45
Titratable acidity: 0.65gm/100ml
Residual sugar: dry
Malolactic fermentation: no
Barrel aging: 8 months in 1 year
old American oak
Bottling Date: 7 May 2015
Production: 69 cases

WINEMAKING NOTES

The 2014 vintage was exceptional for warm and somewhat dry spring (at least it didn't snow!) and summer temperatures that made for perfect ripening. 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, green apple and hints of tropical fruit entice the taster to enjoy flavors that are full and refreshing. Spiced qualities carry through out the flavors. The wine finishes clean and crisp with a gently oaky impression. Great for spring and summer enjoyment, this wine will accompany all hard cheeses, lighter pasta, chicken or fish dishes.

Paul