



**2016
Dulcinea
Gewurztraminer
Estate – El Dorado**

Harvest

93.0% Gewurztraminer
7.0% Viognier
Harvested: 5 Sept. 2016
Sugar: 22.5 degrees brix
pH: 3.80
Titratable acidity: 0.62 gm/100ml

Wine

Alcohol: 12.6 %
pH: 3.45
Titratable acidity: 0.68gm/100ml
Residual sugar: dry
Malolactic fermentation: no
Barrel aging: 8 months in 1 year
old American Oak
Bottling Date: 3 June 2017
Production: 48 cases

WINEMAKING NOTES

The 2016 vintage was defined by a warm and dampish spring (at least it didn't snow!). Temperate summer temperatures made for perfect ripening. The continuing drought conditions were reflected in the low crop. 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 hints of cinnamon and green apple lead to a complex blending of flavors that are full and refreshing. Floral spice 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 and fish dishes.

Paul