

# GEWÜRZTRAMINER 2019



## **Tech Specs**

A 1	
Alc:	13.5%
TA:	6.03
pH:	3.38
R/S:	3.5g/L
Vegan:	Yes
SKU:	738054
Cases:	500

#### Vineyard + Soil

• Second Chance Vineyard, Cawston

-Nisconlith sandy/silty loam. Fluvial deposits. Ranging from very fine to coarse, in veins. Think abandoned riverbeds or oxbows. Site benefiting from morning dews and reduced overall heat, with extreme high-lows which preserve acidity and aromatics. Vineyard rows are East/West orientation, VSP trellis system.

## **Growing + Crafting**

- Sustainable, responsible and healthy farming practices
- Organic practices include use of kelp/seaweed products
- Cover crops, in-row mulching, leaf removal and general canopy management combined with a well implemented integrated pest management program and our dry + windy region, yields a growing environment naturally resilient to disease and pests
- Weather stations, soil moisture probes and a semi-automatic irrigation system allow us to micromanage water needs and as result, water use
- All fruit and vines are hand tended, hand harvested, and hand sorted
- Harvested September 22 + October 1st
- Varying soil types in the vineyard (gravel veins vs Nisconlith sandy/silty loams) provide contrasting qualities of fresher, more vibrant acidities, rich lychee and ripe pineapple
- Whole cluster, soft pressing for reduced phenolic extraction
- Two separate cold ferments in stainless steel, using two separate yeasts, followed by blending the two harvests together

### **Tasting + Pairing**

Nose:	Citrus, peach, tropical fruit
Palate:	Pineapple, candied ginger, lychee
Finish:	Long with an exotic space
Overall:	Wide mouth feel accompanied by fresh acidity make this
	dry style wine well balanced & delicious.
Try with:	Fajitas, grilled cheese sandwiches, bratwurst
Cellar:	Drink now, chilled + enjoy!



Passion. Precision. Purpose.

Similkameen Valley, BC

# www.CorcelettesWine.ca

