

# *Keuka Spring Vineyards*

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## **Tech notes 2008 Keuka Spring Gewurztraminer**

### Wine Description:

Very fresh, rich, floral, rose, lychee, and nutty notes with a soft finish. Off-dry. Keuka Spring "Gewurz" makes a wonderful aperitif. Or enjoy it with grilled shrimp or chicken, asparagus, strong cheeses, or Asian cuisine such as Thai curry. The character of this wine is perfect with spicy--or any-- food.

### Awards:

- Best White Wine, Sweepstakes Winner, San Francisco Chronicle Wine Competition (over 4900 wines entered in the largest competition of American wines)
- Double Gold/Best in Class, NY Wine & Food Classic

### Winemaking Techniques:

Grapes for this vintage of Gewurztraminer were sourced from two Finger Lakes vineyards. The grapes were cold-soaked 45 degrees F. Different yeasts were used on each of the vineyard batches to enhance and develop flavor qualities. The wine was cold-fermented at 60 degrees in stainless steel. The batches were then blended to create an optimal balance of tropical fruit and spice characteristics.

### Vintage notes:

Brix at harvest 23.2/23.5

RS 1.2

TA 6.8 g/L

pH 3.4

Alcohol 13%

977 gallons/411 cases produced

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