

A Love of Wine and Family has brought us back to our roots in the beautiful Adirondacks to share our

ard-winning, locally-handcrafted wines with friends new and



story and for letting us be a part of yours!

TASTING NOTES / Our Gewurztraminer is pleasantly aromatic bringing forth sweet rose and lychee fruit on the nose, followed by notes of ginger and tart apricot flavors that are nicely balanced with a light sweetness. Try pairing this wine with spicy cuisine and curries, gamey meats, sushi, roasted vegetables and mild cheeses.

2020 / NEW YORK GEWURZTRAMINER

• FRONT IMAGE • Enjoying a bottle of Gewurztraminer while relaxing on Lake George's Million Dollar Beach.

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VISIT OUR TASTING ROOM AT 285 Canada Street Lake George, New York 12845



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

# GEWURZTRAMINER

"Million Dollar Beach" - A Semi-Dry White Wine

Appellation:

Finger Lakes, New York

Vintage: 2020

Harvest Date: 10/01/20

Grape Varietal:

Gewurztraminer

Aging:

100% Stainless Steel

**Alc. / Vol.** 12.5%

Residual Sugar: 1.31%

**Acid:** 5.6 g/L

**pH:** 3.47

**Brix:** 21.77

**Limited Production:** 

328 Cases produced

Serving Temperature:

46° - 51°

## **Tasting Notes**

Our Gewurztraminer is pleasantly aromatic, bringing forth sweet rose and lychee fruit on the nose, followed by notes of ginger and tangerine flavors that are present upon first sip.

## **Food Pairing Notes**

Try pairing this wine with a chunk of Munster cheese or pumpkin gnocchi

## Label Image

Enjoying a bottle of Gewurztraminer while relaxing on Lake George's Million Dollar Beach.

### Winemaker Notes

This year's Gewurztraminer presents itself as a fun and unique wine built around its floral aromas and notes of spice on the mouth. Medium in body, the 2020 vintage of Gewurztraminer is best enjoyed in its youth when acidity is at its highest. This year's vintage was processed differently than previous, with a 24-hour cold soak before fermentation to provide a cleaner finish and fermentation was halted to provide the correct amount of sugar to balance the acidity nicely.