

A LOVE OF WINE AND FAMILY

has brought us back to our roots in the beautiful Adirondacks to share our award-winning locallyhandcrafted wines with friends new and old. From our family to yours, thank you for being a part of our story and for letting us be a part of yours!



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.

NEW YORK | 2021 GEWURZTRAMINER 750ML / 12% ALC./VOI

• FRONT IMAGE •
Enjoying a bottle of

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

DBA ADIRONDACK WINERY
AT LAKE GEORGE
Queensbury, New York

AdkWinery.com (518) 668-WINE



GOVERNMENT WARRING:
(I) 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 OR OPERATE
MACHINERY, AND MAY CAUSE
HEALTH PROBLEMS.

CONTAINS SULFITES

Gewurztraminer

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

Appellation:

Finger Lakes, New York

Vintage: 2023

Harvest Date: 9/22/23

Grape Varietal:

Gewurztraminer

Aging:

100% Stainless Steel

Alc. / Vol. 12%

Residual Sugar: 2.8%

Acid: 4.3 g/L

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 tart apricot flavors that are nicely balanced with a light sweetness.

Food Pairing Notes: Try pairing this wine with spicy cuisine and curries, gamey meats, sushi, roasted vegetables, and mild cheeses.

Label Image

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Awards

Bronze at the 2020 Finger Lakes International Wine Competition, Silver at the 2019 Tasters Guild, Silver at the 2018 Sommelier Challenge.

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 2023 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 72-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.