

# ADIRONDACK WINERY



## 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

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

### 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.

