

PACIFIC BREEZE

URBAN WINERY

2019 GEWÜRZTRAMINER

Harvest Notes: 2019 in the Okanagan Valley started with some up and down temperatures with seeing 10°C in January before freezing again in February, which caused a slow start. A clear and smoke-free year allowed brilliant ripening through the summer on healthy vines. Some rain into September delayed the pick which thankfully didn't diminish the fresh acidity we long for in our Gewürztraminer. This allowed a longer hang time achieving excellent tropical flavours. Grapes were harvested by hand on October 3rd and 4th 2019.

Winemaking Notes: After a 24-hour chill at 4°C during transport to the winery in New Westminster the grapes were de-stemmed and immediately loaded into a bladder press. Racked into stainless steel tanks and held at 2°C for a cold settling which allowed us to then rack off only the cleanest juice and ferment strictly that for a fresh and clean flavour. Fermentation was halted by dropping the tank temperature down to 0°C to balance its acidity and leave the wine off-dry.

Tasting Notes: Aromas of mango, cotton candy and pear make the drinker want to jump into the glass! Flavours on the palate mimic the bouquet with the addition of more tree fruits of peach and nectarine before hinting at a subtle spice along the lines of candied ginger.

Food Pairings: Sushi, Thai curry, quinoa salad, or simply chilled on its own.

Alcohol: 11.8%

TA: 6.0g/L

pH: 3.06

RS: 16.2g/L

