

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

2018 Gewürztraminer

Varietal: 100% Gewürztraminer

Vineyards: 100% Sunrise Hill Vineyard

AVA: 100% Finger Lakes

Final Analysis

Alcohol: 12.3%

Final pH: 3.39

Final TA: 6.1 g/L

Date Bottled: July 1, 2019

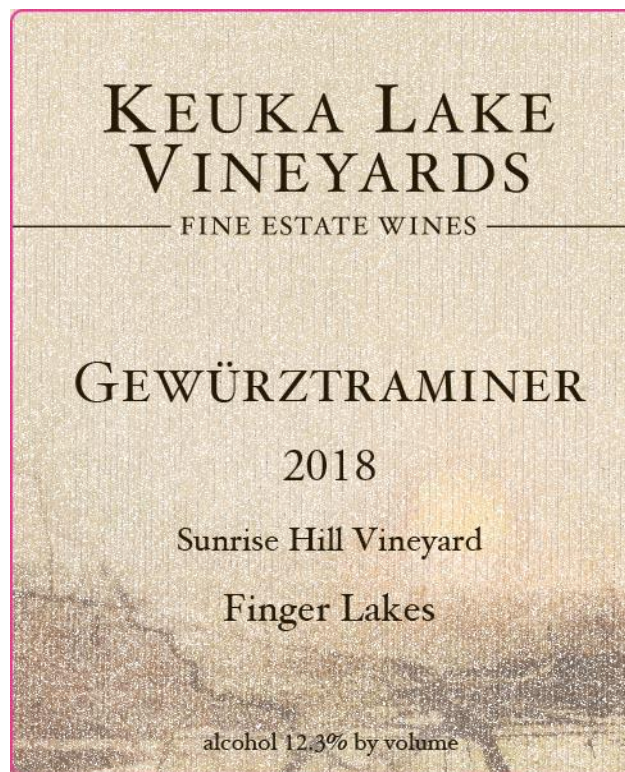
Total Production: 214 cases

Harvest Data

Sunrise Hill Vineyard

Harvested: September 30, 2018

Brix: 21.1



The Story

Our grape yields from our own estate vineyards in 2018 were much lower than expected, and on September 25th of that year, our winemaker realized that she was going to have the tank space to bring in more fruit. She jumped online to the Cornell Cooperative Extension's Grape & Wine Classified website and was excited to find that Damiani Wine Cellars was selling 4 tons of Gewürztraminer from Sunrise Hill Vineyard on Cayuga Lake. After a few emails and a vineyard visit, the deal was quickly sealed, which was a good thing as a few days later the gorgeous grapes were harvested and delivered.

Vinification

The fruit was hand-picked on a cool day in September and left overnight before crushing and pressing without any extended skin contact time. The juice was allowed to settle for 48 hours before racking and inoculation with QA23; fermentation lasted three weeks at temperatures less than 65°F. This wine was naturally cold stabilized by winter cellar temperatures and is vegan friendly.

Vineyards

Bob and Kathy Ruis own and operate Sunrise Hill Vineyard, a scenic landscape located on the western side of Cayuga Lake. The wind comes through "like you can't imagine" and the vines escape frosts that affect other farms. The Gewürztraminer vineyard is 2 acres and the Ruis' perfectionism shows in both the beautiful grapes and meticulously kept vineyards. Kathy reckons that they touch each of the 11,000 vines at least six times over the summer, with shoot thinning (twice in some varieties), leaf pulling, shoot positioning (twice in some varieties) and finally to drop excess fruit.