



JONATHAN EDWARDS
WINERY

2013 Connecticut Gewurztraminer

Vineyard

Planted in 2003, our Gewurztraminer vineyard greets the visitor as they come to the winery. Our hilltop location, just miles from the coast, allows for optimal ripening conditions. The stony soil contains glacial till which gives a mineral complexity to the wine. The vineyard is fully tilled to promote excellent drainage of the soil.

Production

The grapes were hand picked, destemmed and gently pressed to separate the juice from the skins. The juice was settled at cold temperatures for 24 hours, racked, and then fermented at cool temperatures to preserve the delicate fruity aromas. The fermentation lasted over two weeks. The wine was aged in stainless steel for nine months before bottling.

Tasting Notes

A bright Estate grown favorite with hints of lychee fruit and citrus.

Technical Data

Alcohol		12.80%
pH		3.52
Acidity		5.7 g/L
Brix at harvest		21.4°
Harvest Date		n/a
Production		315 cases

