



## **Wofford Acres Vineyards**

*2011 Dulcinea*

*Estate - El Dorado*

### **TECHNICAL DATA**

#### Harvest

84% Gewurztraminer

16% Viognier

Harvested: 15 Oct. 2011

Sugar: 22.0 degrees brix

pH: 3.37

Titrateable acidity: 0.72 gm/100ml

#### Cellar

Alcohol: 12.2 %

pH: 3.26

Titrateable acidity: 0.69gm/100ml

Residual sugar: dry

Malolactic fermentation: no

Barrel aging: 7 months in 1 year  
old American oak.

Bottling Date: 7 July 2012

Production: 20 cases

### **WINEMAKING NOTES**

This is the first time our Dulcinea has come 100% from our own Estate, completing the LaMancha Series as an Estate trilogy. This is the sixth year since our planting of our Gewurztraminer. For various reasons - frost, late snow and our friendly deer- this is the first real harvest from this section.

The fruit was destemmed and allowed an overnight soaking with the skins. Pressed the next day, it was settled and barrel fermented with the Steinberg strain yeast. Minimal handling was given in the cellar

### **TASTING NOTES**

Pronounced spice aromas with pear, green apple and hints of lychee nut entice the taster to enjoy flavors that are full and refreshing. Spiced qualities carry through-out the flavors. The wine finishes with a clean crisp slightly smoky impression. Great for spring and summer enjoyment, this wine will accompany all hard cheeses lighter pasta, chicken or fish dishes.