



**2012
Dulcinea
Gewurztraminer
Estate – El Dorado**

Harvest

92% Gewurztraminer
8% Viognier
Harvested: 21 Sept. 2011
Sugar: 22.4 degrees brix
pH: 3.78
Titratable acidity: 0.72 gm/100ml

Wine

Alcohol: 12.0 %
pH: 3.63
Titratable acidity: 0.57gm/100ml
Residual sugar: dry
Malolactic fermentation: no
Barrel aging: 5 months in 1 year
old American oak.
Bottling Date: 23 Feb. 2013
Production: 25 cases

WINEMAKING NOTES

The 2012 vintage was exceptional for having a warm, somewhat dry spring (at least it didn't snow!) and summer with temperatures that made for perfect ripening.

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 throughout the flavors. The wine finishes clean and crisp with a gently oaky impression. Great for spring and summer enjoyment, this wine will accompany all hard cheeses, lighter pasta, chicken or fish dishes.

Paul