



**2013  
Dulcinea  
Gewurztraminer  
Estate – El Dorado**

**Harvest**

83% Gewurztraminer  
17% Viognier  
Harvested: 14 Sept. 2013  
Sugar: 22.1 degrees brix  
pH: 3.47  
Titratable acidity: 0.72 gm/100ml

**Wine**

Alcohol: 12.2 %  
pH: 3.45  
Titratable acidity: 0.65gm/100ml  
Residual sugar: dry  
Malolactic fermentation: no  
Barrel aging: 8 months in 1 year  
old American and  
French oak  
Bottling Date: 11 June 2014  
Production: 69 cases

**WINEMAKING NOTES**

The 2013 vintage was exceptional for having a warm, somewhat dry spring (at least it didn't snow!) and summer 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 Golden Delicious apple and hints of tropical fruit 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