



**2018
Dulcinea
Gewurztraminer
Estate – El Dorado**

Harvest

100.0% Gewurztraminer
Harvested: 15 Sept. 2018
Sugar: 22.5 degrees brix
pH: 3.70
Titratable acidity: 0.62 gm/100ml

Wine

Alcohol: 13.0 %
pH: 3.60
Titratable acidity: 0.68gm/100ml
Residual sugar: dry
Malolactic fermentation: no
Barrel aging: 8 months in 1 year
old French and American Oak
Bottling Date: 4 June 2019
Production: 48 cases

WINEMAKING NOTES

The 2018 vintage was outstanding. Plenty of rain, albeit late spring rain, with some spring frost. Diligent canopy management, leaf pulling and cluster exposure helped bring the fruit to 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. Lees stirring helped add depth to the fragment aromas.

TASTING NOTES

Abundant aromas of rose petals, green tea with a hint of lychee nut and honeysuckle lead to a complex blending of flavors that are full and refreshing. Perfumed spice qualities carry through out 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