



**2020
Dulcinea
Gewurztraminer
Estate – El Dorado**

Harvest

100.0% Gewurztraminer
Harvested: 8 Oct. 2020
Sugar: 22.8 degrees brix
pH: 3.70
Titratable acidity: 0.62 gm/100ml

Wine

Alcohol: 12.8 %
pH: 3.80
Titratable acidity: 0.68gm/100ml
Residual sugar: dry
Malolactic fermentation: no
Barrel aging: 8 months in 3 year
old French Oak
Bottling Date: 4 June 2021
Production: 24 cases

WINEMAKING NOTES

This wine comes from vines we planted in 2005 as cuttings without use of a rootstock to fully develop the varietal character. The cuttings came from a 40 year old vineyard in the Santa Cruz Mountains; those cuttings, also without rootstock, came in suitcases from the famed Trimbach Vineyard in Alsace. Frost and untimely rains brought the harvest down over 60 percent. 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

Aromas of citrus, green tea with hints of 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