

2023 SIGNATURE SERIES GEWÜRZTRAMINER



WINE CLUB
Quarterly Allotment
Autumn 2024 Winemaker's Selection

VARIETAL COMPOSITION	Gewürztraminer 100%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven Vineyard	
HARVEST	September 5, 2023	
	Tonnage: 0.525	Brix: 21.5°
TECHNICAL DATA	ABV: 12.5%	RS: 0.90%
	TA: 5.1 g/L	pH: 3.42
COOPERAGE	Stainless Steel	
PRODUCTION	32 Cases	

TASTING NOTES

This wine has intense floral aromas with notes of lychee, rose, ginger, and tangerine. The flavors mirror these aromas, featuring lychee, tangerine, ginger, grapefruit, and rose. It has a medium body with a slightly weighty mouthfeel balanced by moderate acidity. The sweetness enhances the fruitiness, making it refreshing. Overall, the wine is bright, fruit and floral-forward, and is continuing to improve over time.

PAIRING NOTES

This wine pairs beautifully with a Gruyère quiche for brunch, complements the bold flavors of spicy Thai or Indian dishes, and enhances Asian cuisine rich in ginger or Szechuan peppers.

Preferred Dish: Tandoori Chicken

WINEMAKING NOTES

The grapes were crushed and destemmed, followed by a 4-hour cold soak before fermentation. Fermentation started with non-saccharomyces yeast, then transitioned to a saccharomyces yeast strain. The wine was fermented at a cool 58-60°F, with lees undergoing macro-oxygenation and remaining in contact until bottling.

VINTAGE NOTES

We saw a decent amount of rain during the 2023 harvest. The Gewürztraminer was pulled right before the rainfall struck so it came in in great condition. We got some phenomenal extraction this year which led to this super fruity vintage!

HAWK HAVEN
Vineyard & Winery