

# CATTAIL CREEK

## FAMILY ESTATE WINERY

*Simply making great wine...*

### ESTATE SERIES GEWURZTRAMINER 2013

VQA NIAGARA ON THE LAKE

#### THE VINEYARD

Weather conditions during the 2013 season were quite variable, but on average, the temperatures were close to normal and precipitation ranged from normal to a bit wetter than normal.

Spring was cool and wet ending with some isolated late frosts before moving quickly into hot weather. June and July were both warm, with humid periods and stormy conditions appearing often. After a wet mid-summer, August brought more stable weather, warm to normal temperatures and less rain. The grapes ripened more or less on schedule.

September was a pleasant, dry month which set the stage for harvest. Temperatures through September and October were slightly higher than normal but October was wet with higher than normal daytime temperatures and a

higher than usual diurnal shift between daily highs and night time lows.

The Gewurztraminer grapes were sourced from our Rickety Bridge Vineyard on October 20, 2013 with high ripeness levels due to the low cropping yields.

#### THE WINERY

The Gewurztraminer grapes were de-stemmed, crushed and pressed immediately after harvesting. The juice was transferred into stainless steel tanks and allowed to cold settle for 3 days before racking and inoculation with yeast chosen for its aromatic enhancing characteristics. The cold fermentation continued for 17 days before it was stopped retaining some natural sweetness in the wines. The wine aged in the stainless steel tanks on the fine lees for 20 days and finally racked and prepared for bottling on May 28, 2014.

#### THE WINE

Heady aromas of oranges, lemon oil, lychees, peaches and roses in full bloom. The residual sweetness rounds out the palate making this wine as flavourful as it is aromatic. The citrus notes come to the forefront supported by roses and orange blossom in the finish. A great wine to pair with smoked dishes, blue cheese, traditional Swiss cheese fondues and Asian-inspired dishes.

Alcohol: 12.0%

Residual Sugar: 22.6 g/L

Case Production: 117 cases

Brix: 20.3°

Retail Price: \$18.95

Licensee Price: \$15.83

Availability: Winery Only