



## 2020 Gewurztraminer Angelina's Reserve

**VQA Niagara River**

**\$25.15 / 750 mL**

*Vineyard*

The grapes for this wine came from our oldest planting of Gewurztraminer. Spanning just under one acre, these vines were planted in 1992, long before the winery even existed! Here we grow clone 47 on SO4 rootstock, a vigorous rootstock that allows for a strong establishment in the relatively denser clay loam that it is planted on. Given the age of these vines, they typically have very low yields and require later harvesting than younger blocks. The 2020 season proved to be a standout vintage, allowing for full ripening of all varieties. Heat and sunlight flourished throughout the summer while rain was kept to a minimum into the fall. This allowed growers to hang the fruit on the vine for longer to develop more flavour without worry of spoilage from high humidity.

### *Vinification & Élevage*

The grapes were gently crushed, destemmed and pressed immediately after they were harvested. The juice was cold settled for 2 days before being racked into stainless steel for fermentation. Fermentation took place under moderate temperatures (20C) using selected yeast for a duration of 15 days until all of the natural grape sugars were consumed, leaving the wine bone dry. This wine was intentionally made dry due to the warmer growing season softening the acids in the grapes and resulting juice. The wine aged for an additional 2 months in its primary fermentation vessel, followed by racking into stainless steel for an additional 22 months of aging on fine lees. The 2020 Gewurztraminer was gently filtered before bottling.

### ***Bottle Statistics***

**Varietal Content:** 100% Gewurztraminer

**Harvest Date:** Sept. 29, 2020

**Avg. Brix:** 20.5

**pH:** 3.59

**TA:** 4.9 g/L

**Alcohol:** 13% alc./vol.

**Cases Produced:** 204 cases

**Bottled on:** Nov. 2, 2022

**Residual Sugar:** Extra-Dry (2g/L)

### ***Tasting Notes***

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