

SEE YA LATER RANCH



2017

GEWÜRZTRAMINER

BC VQA OKANAGAN VALLEY

HARVEST

On Hawthorn Mountain, cooler spring weather resulted in even development with well-balanced fruit. Due to the vineyard's high elevation we did not experience as much heat as down in the Okanagan Valley, and the weather drove an unusual number of bears (11 to be exact) onto the property. We discovered they prefer Gewürztraminer. The lack of heat kept sugar levels and phenolic development in harmony and produced beautiful berries with deep flavours. The early ripening varieties exhibit well-balanced fruitiness and acidity, whereas the late ripening reds are rich and red fruit driven.

WINEMAKING

This Gewürztraminer is from select blocks from our Hawthorn Mountain Vineyard. Picked on October 14th and pressed, fermented, and stored straight into stainless steel tank, allowing the grapes to express their own aromas, crispness and flavours.

TASTING NOTES

A nice, spicy Gewürztraminer. Hints of ginger, goose berry, lychee, honey and grapefruit dance on the palate. Crafted in an off-dry style with medium acidity and a long, spicy finish.

FOOD AND WINE PAIRING

The perfect pairing for spicy foods! Pair with any Thai or Indian curry, szechuan noodles, Tagine, or an eggplant-based spicy stir-fry. Cheese: Boursin, Swiss, Pecorino Romano



TECHNICAL NOTES

Alcohol/Volume	13.5%	Total Acidity	6.23g/L
pH Level	3.39 PH	Release Date	June 15, 2018
Residual Sugar	10 g/L		

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