

BOUNDARY BREAKS

DID YOU KNOW?

“Gewurz” means “spice” in German!

- Like Riesling, Gewurztraminer is a “cool climate grape variety”.
- The fruit retains it’s acidity through-out the season until harvest.
- The result is a rich, aromatic, food-friendly wine.

2018 Gewurztraminer

WHAT MAKES OUR GEWURZTRAMINER SPECIAL

- We harvest the fruit for this wine earlier than our Rieslings. That is because we want to ensure that grapes have enough acidity to produce a refreshing, clean bright wine.
- At this earlier level of ripeness, the fruit has more minerality and spice and is less floral than fruit harvested later in the season.
- As a result, our Gewurztraminer is much more subtle and earthy than Gewurztraminers that exhibit strong notes of rose petals and perfume.

2018 VINTAGE NOTES

The 2018 vintage was unusually cool with more than sufficient moisture during the fall. We chose to pick our fruit earlier than in previous years. This earlier harvest has yielded much livelier wines with great acidity and balance.

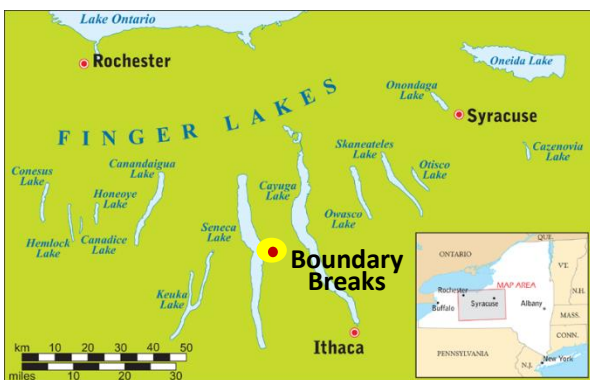
TECHNICAL NOTES

Country: USA
Region: New York
AVA: Finger Lakes
Varietal: 100% Estate-Grown
Harvest Date: Sept. 25, 2018
Brix at Harvest: 21.0
Winemaker: David Breeden

Fermentation: Stainless steel.
Alcohol: 12.4%
Residual Sugar: 0.5%
Titrateable Acidity: 6.5 g/l
pH: 3.54
Bottling Date: Feb 20, 2019
Cases Produced: 500; **SRP:** \$22.95

EVALUATING THE 2018 GEWURZTRAMINER

Most consumers prefer a more restrained, spicy Gewurztraminer. This one clearly stands out in a category of lighter, brighter Gewurztraminer wines.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties--principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.