

BOUNDARY BREAKS

DID YOU KNOW?

“Gewürz” means “spice” in German.

- Like Riesling, Gewürztraminer is a “cool climate grape variety”.
- The fruit retains its acidity throughout the season until harvest.
- The result is a rich, aromatic, food-friendly wine.

2019 Glitz Bubbly Gewürztraminer

WHAT MAKES GLITZ BUBBLY GEWÜRZTRAMINER SPECIAL

- We harvest the fruit for this wine earlier to ensure a crisp, refreshing sparkling character.
- We use a state-of-the-art process to add carbon dioxide to the wine following fermentation.
- The result is an affordable, pleasing sparkling wine suitable for any occasion, not just holidays.

2019 VINTAGE NOTES:

The 2019 vintage was more typical of the Finger Lakes. It was not overly warm, nor overly cool. September and October were temperate without too much rain, which allowed us to let our fruit hang longer into the season. We picked most of our fruit in late October to maximize ripeness.

TECHNICAL NOTES

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| Country: USA | Fermentation: Stainless; forced carbonation |
| Region: New York | Alcohol: 13.0% |
| AVA: Finger Lakes | Residual Sugar: 0.6% |
| Varietal: 100% Estate-Grown | Titrateable Acidity: 6.5 g/l |
| Harvest Date: Oct. 15, 2019 | pH: 3.71 |
| Brix at Harvest: 22.0 | Bottling Date: March 2020 |
| Winemaker: David Breeden & Chris Stamp | Cases Produced: 315; SRP: \$19.95 |

SELLING POINTS: GLITZ BUBBLY GEWÜRZTRAMINER

At one time, sparkling wines from New York State were some of the best-selling sparkling wines made in the United States. The cool climate of the region makes it ideal for this style of wine.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties--principally Riesling, Gewürztraminer 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.