

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 Gewürztraminer

WHAT MAKES OUR **GEWÜRZTRAMINER** SPECIAL

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

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

Country: USA

Region: New York

AVA: Finger Lakes

Varietal: 100% Estate-Grown

Harvest Date: Sept. 25, 2019

Brix at Harvest: 22.0

Winemaker: David Breeden & Chris Stamp

Fermentation: Stainless steel.

Alcohol: 13.0%

Residual Sugar: 0.6%

Titrateable Acidity: 6.5 g/l

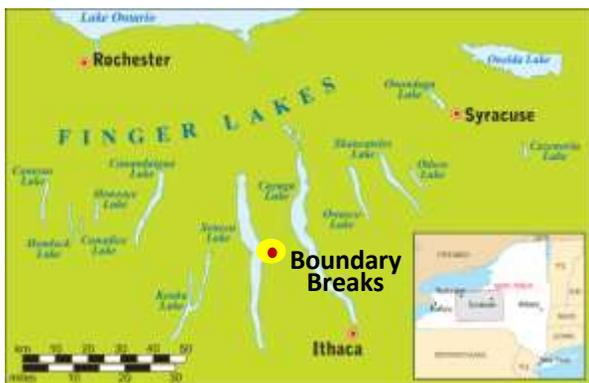
pH: 3.71

Bottling Date: Feb 20, 2020

Cases Produced: 315; **SRP:** \$22.95

SELLING POINTS: **GEWÜRZTRAMINER**

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



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.