

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.

2020 Gewürztraminer

WHAT MAKES OUR **GEWÜRZTRAMINER** SPECIAL

- We harvest the fruit for this wine when we believe it is at the optimal level of ripeness while still possessing sufficient acidity to yield a lively wine with the distinctive character of Gewürztraminer.
- The 2020 vintage was unusually warm and dry, leading to us to pick at a higher level of brix than in cooler years. The result is a richer wine, yet still with enough acidity to be in balance.
- As a result, this Gewürztraminer is a slightly “bigger” wine than the Gewürztraminers that we have produced in previous years. It reminds us of the style we produced in 2017.

2020 VINTAGE NOTES

The 2020 vintage was very warm and dry. That meant fruit had a better chance to achieve maximum ripeness and flavor on the vine until harvest.

TECHNICAL NOTES

Country: USA

Region: New York

AVA: Finger Lakes

Varietal: 100% Gewürztraminer

Harvest Date: Oct. 8, 2020

Brix at Harvest: 22.0

Winemaker: David Breedon

Fermentation: Stainless steel.

Alcohol: 13.5%

Residual Sugar: 0.8%

Titrateable Acidity: 6.4 g/l

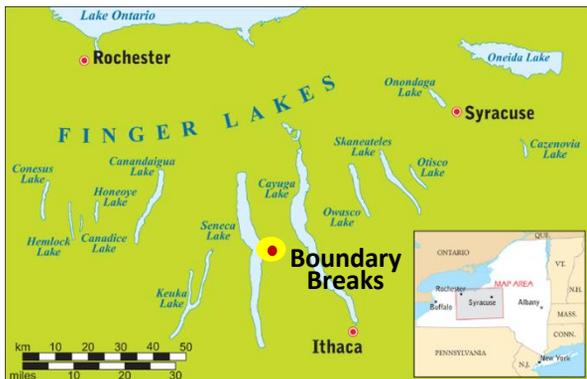
pH: 3.69

Bottling Date: March, 2021

Cases Produced: 355; **SRP:** \$22.95

SELLING POINTS: **GEWÜRZTRAMINER**

Many consumers who enjoy Gewürztraminer will appreciate the distinctive character of this wine. It has the floral qualities common to Gewürztraminer, but not so much to be overwhelming.



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.