

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.

Gewürztraminer Dry 2024

WHAT MAKES OUR **GEWÜRZTRAMINER DRY** 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 2024 vintage was warm and dry, favorable conditions during the important months of September and October. We picked the fruit later than normal, due to these conditions.
- As a result, this wine possesses classic Gewürztraminer character for a dry style. Rather than floral characteristics it has a bright, spicy flavor profile

2024 VINTAGE NOTES

The 2024 vintage was an ideal vintage in many ways. We received the right amount of rain early in the season which was followed by a dry warm summer and an extended warm autumn with just the right amount of rain. It allowed our fruit to achieve desirable physiological ripeness which translates into great flavors in the wine.

TECHNICAL NOTES

Country: USA
Region: New York
AVA: Finger Lakes
Varietal: 100% Gewürztraminer
Harvest Date: Sept. 20, 2024
Brix at Harvest: 22.0
Winemaker: David Breeden

Fermentation: Stainless steel.
Alcohol: 13.0%
Residual Sugar: 0.8%
Titrateable Acidity: 6.5 g/l
pH: 3.53
Bottling Date: March, 2025
Cases Produced: 150; **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. These wines pair well with strongly-seasoned foods typical of Asian or Indian cuisines.

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.

