

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.

“Glitz” Bubbly Gewürztraminer 2024

WHAT MAKES **GLITZ BUBBLY GEWÜRZTRAMINER** SPECIAL

- The 2024 vintage was very advantageous for flavor development in the Gewürztraminer varietal. The warm and dry season allowed the fruit to develop the distinctive characteristics of the grape.
- 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.

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 & Chris Stamp

Fermentation: Stainless; forced carbonation

Alcohol: 13.0%

Residual Sugar: 2.5%

Titrateable Acidity: 6.1 g/l

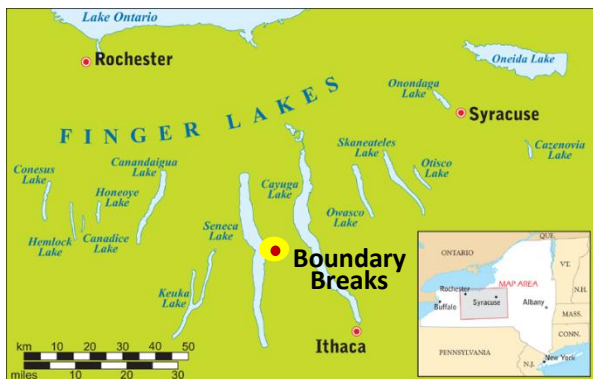
pH: 3.4

Bottling Date: May, 2025

Cases Produced: 240; **SRP:** \$21.95

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.