

# WEIS

VINEYARDS

## 2021 GEWÜRZTRAMINER

### WINEMAKER NOTES

This Gewürztraminer is beautifully balanced with characters of rose petal and lychee, followed by a lively but delicate spice. Acidity and mouthfeel make this medium-bodied wine perfect for food pairing with spicy and aromatic dishes such as Thai and Asian, grilled pork chops, and barbecue wings.

### VINTAGE NOTES

The mild winter laid a good foundation for a bountiful crop of grapes in 2021. Growing Degree Days were somewhat warmer than average, especially the ripening months from August through October. As for monthly rainfall received in the Finger Lakes, April, May and June were dryer than average, but July and August were wetter than average, and most especially October. As August and early September played out, many producers acted to reduce the crop in order to more fully ripen a smaller number of clusters per vine. September was dry, though veraison delayed by ten days or so. October was very challenging with high humidity. On average, the nights were warmer than usual, which has the effect of reducing acidity in some varieties.



**APPELLATION**  
FINGER LAKES

**ALC/VOL**  
12.5%

**pH**  
3.4

**VARIETAL COMPOSITION**  
100% GEWÜRZTRAMINER

**TOTAL ACID**  
7.3 g/L

**UPC CODE**  
55052 00704

**RESIDUAL SUGAR**  
7.5 g/L