

GEWÜRZTRAMINER 2021

Our dry Gewurztraminer exudes a depth of flavor and a powerful expression of the varietal's classic spice and floral components. The site's location on the shale slopes of Seneca Lake is ideal, creating optimal conditions and achieving impressive ripeness. With considerable texture and a weighty mouthfeel, the finish offers a refreshing note of lemon peel and rose. Pair this wine with spicy cuisine or even wild game.

SPECS

Vintage: 2021

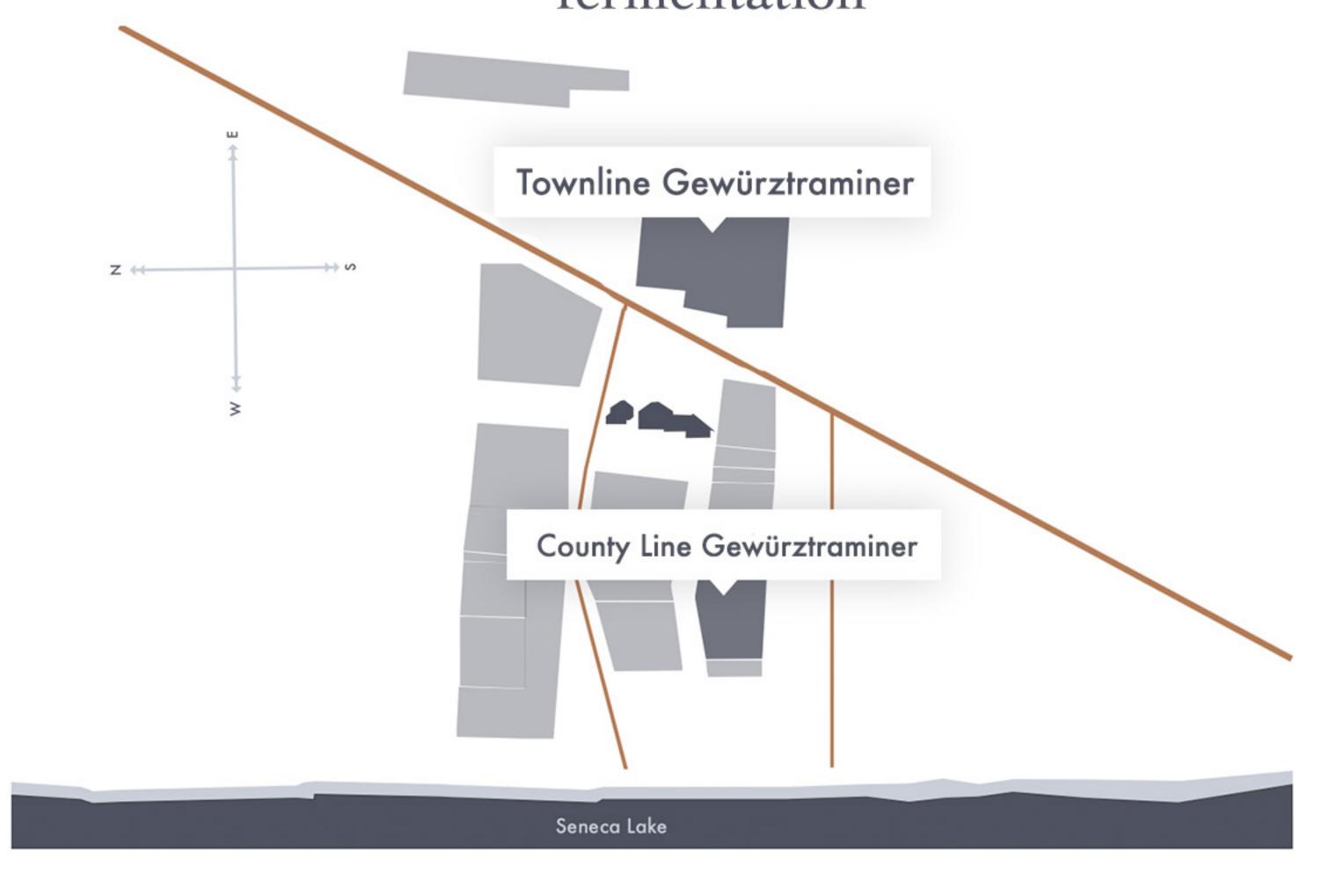
Varietal(s): Gewürztraminer

Vine Age: 16-27 years
Harvest Dates: 9/22-10/18
Alcohol by Volume: 12.0%

Vinification: 45% County Line, 55% Town

Line, Hand-picked, partial 24 hr cold soak, Hand-sorted, stainless steel indigenous yeast

fermentation





ABOUT STANDING STONE VINEYARDS

Standing Stone Vineyards is unique in that it combines historic vineyards and an established past with endless prospects and avenues for exploration. The wines we make look to showcase all that this exceptional site has to offer. In order to achieve the purest expression of place, we implement low intervention practices, both in the cellar and in our farming methods and are working to increase biodiversity and ecosystem health and eliminate synthetic inputs.