



Gewürztraminer 2018

Deliciously dry and balanced, distinctively
Vancouver Island



TASTING NOTES

Rose petal, lychee and peach blossom with crisp, grapefruit finish and luscious minerality. Wonderful on it's own or with spicy dishes.

Regional Terroir:

Vancouver Island soils are a complex story of volcanic origin layered with marine sediments and gravel carved and deposited by glaciers. Today, clay-loam soils lay on top of this gravelly base. Between the 48th and 50th parallel with strong oceanic influence, grape growing on the islands is marked by its long sunshine hours and cool-climate. Despite notoriously wet winters, summers are dry and droughts are not infrequent but temperatures typically stay below 30 degrees Celsius. All of the above combine to create one of Canada's most beautiful and unique wine regions. The Gewürztraminer fruit used in this vintage came from a near by vineyard in North Cowichan.



TERROIR



SPECS

Grape:

100% Gewürztraminer

Vintage: 2018

Method: Tank fermented, no malolactic conversion

Alcohol: 12.3%

pH: 3.3

Residual Sugar: 4 g/L

Titrateable Acidity: 6 g/L

Production: 157 cases

\$21.65 per bottle

(plus taxes and bottle deposit)

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