



**2019  
Dulcinea  
Gewurztraminer  
Estate – El Dorado**

**Harvest**

100.0% Gewurztraminer  
Harvested: 2 Oct. 2019  
Sugar: 22.5 degrees brix  
pH: 3.70  
Titratable acidity: 0.62 gm/100ml

**Wine**

Alcohol: 12.8 %  
pH: 3.80  
Titratable acidity: 0.68gm/100ml  
Residual sugar: dry  
Malolactic fermentation: no  
Barrel aging: 8 months in 3 year  
old French Oak  
Bottling Date: 8 June 2020  
Production: 31 cases

**WINEMAKING NOTES**

In 2019 Mother Nature had plenty of surprises.. Plenty of rain, albeit late spring rain, with some spring frost, lead to perfect conditions for mildew, our main vineyard problem. Diligent canopy management, leaf pulling and cluster exposure helped beat the mildew and bring the fruit to perfect ripening. The fruit was destemmed and allowed an overnight soaking with the skins. Pressed the next day, it was settled and barrel fermented with the Steinberg strain yeast. Lees stirring helped add depth to the fragment aromas.

**TASTING NOTES**

Abundant aromas of rose petals, green tea with a hint of lychee nut and honeysuckle lead to a complex blending of flavors that are full and refreshing. Perfumed spice qualities carry through out the flavors. The wine finishes clean and crisp with a gently oaky impression. Great for spring and summer enjoyment, this wine will accompany all hard cheeses, lighter pasta, chicken or fish dishes.

Paul