

2010

## Gewürztraminer

Our Gewürztraminer is one of the most widely acclaimed aromatic white wines in the eastern U.S. Produced from 30-year-old vines fermented with indigenous yeast, this beautiful dry white features vivid aromas of rose petals, orange blossoms, honeysuckle and citrus surrounding thirst-quenching flavors of lychee, green tea and minerals. The finish is seamless with smooth fruit balancing zesty acidity. Original label art by Howard Schatz.

**The 2010 vintage** was completely extraordinary and is unlike any other vintage in the 35 year history of Long Island winemaking. The season began almost 3 weeks early as warm and dry weather gave us a beautiful spring with lots of sun and low humidity. Thankfully the season never looked back as warm temperatures and clear sunny days dominated the summer months. As the summer continued, an occasional rain gave the vines just enough water to stay healthy and strong. All of this led to an extremely early harvest. Picking began on September 1st – a full month earlier than 2009, with all varieties exhibiting stunning aromatics, intense color and divine flavors. By the time October and some cool wet weather began to roll in, most of the harvest was complete and in the cellar. An incredible vintage that is already being considered Long Island's finest to-date and has produced sublime, aromatic whites and rich, powerful reds that will last a lifetime in the bottle.

200 Cases Produced

100% Gewürztraminer



PERFECTING THE ART OF WINE

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