

BOUNDARY BREAKS

DID YOU KNOW?

“Gewürz” means “spice” in German.

--Like Riesling, Gewürztraminer is a “cool climate grape variety”.

-- The fruit retains its acidity throughout the season until harvest.

--The result is a rich, aromatic, food-friendly wine.

2021 Gewürztraminer

WHAT MAKES OUR **GEWÜRZTRAMINER** SPECIAL

- We harvest the fruit for this wine when we believe it is at the optimal level of ripeness while still possessing sufficient acidity to yield a lively wine with the distinctive character of Gewürztraminer.
- The 2021 vintage was unusually cool, leading to us to pick at a lower level of brix than in warmer years. The result is a leaner wine, yet still with plenty of character.
- As a result, this Gewürztraminer is a slightly lighter wine than the Gewürztraminers that we have produced in previous years.

2021 VINTAGE NOTES

The 2021 vintage was unusual for the consistent wet weather and cool temperatures. It placed high demands on our vineyard teams to keep the leaf area on the vines as productive as possible. This led us to achieve desirable ripening in an otherwise challenging year

TECHNICAL NOTES

Country: USA

Region: New York

AVA: Finger Lakes

Varietal: 100% Gewürztraminer

Harvest Date: Oct. 8, 2021

Brix at Harvest: 21.0

Winemaker: David Breedon

Fermentation: Stainless steel.

Alcohol: 11.5%

Residual Sugar: 0.9%

Titrateable Acidity: 5.5 g/l

pH: 3.47

Bottling Date: March, 2022

Cases Produced: 750; **SRP:** \$22.95

SELLING POINTS: **GEWÜRZTRAMINER**

Many consumers who enjoy Gewürztraminer will appreciate the distinctive character of this wine. It has the floral qualities common to Gewürztraminer, but not so much to be overwhelming. These wines pair well with strongly-seasoned foods typical of Asian or Indian cuisines.

ABOUT US: Boundary Breaks focuses on cool-climate grape varieties--principally Riesling, Gewürztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.

