

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.

2022 Gewürztraminer

WHAT MAKES OUR **GEWÜRZTRAMINER MEDIUM DRY** SPECIAL

- Our Gewürztraminer yield during the 2022 vintage was dramatically lower than usual due to a severe cold event during the 2021-22 winter and also due to a very hot and dry growing season.
- The lighter harvest meant the fruit delivered exceptionally ripe and concentrated flavors.
- As a result, this Gewürztraminer is a very powerful wine, with a classic character often found in premium wines from the Alsace region of France.
- We produced only 80 cases of this wine.

2022 VINTAGE NOTES

The 2022 vintage was very warm and dry, particularly during mid-July through the end of August. Berry size remained small, which resulted in a lighter harvest. The quality of the wines are exceptional, which is good news, but the quantities are limited.

TECHNICAL NOTES

Country: USA

Region: New York

AVA: Finger Lakes

Varietal: 100% Gewürztraminer

Harvest Date: Sept 21, 2022

Brix at Harvest: 22.8

Winemaker: David Breedon

Fermentation: Stainless steel.

Alcohol: 12.0%

Residual Sugar: 3.0%

Titrateable Acidity: 4.5 g/l

pH: 3.81

Bottling Date: March, 2023

Cases Produced: 80; **SRP:** \$34.95

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.

