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WINES



2019 GEWÜRZTRAMINER

TASTING NOTES

An intensely aromatic and fresh Gewürztraminer with a nose of honeysuckle, jasmine and rose petal, lychee and some pear, lime zest, star fruit and passionfruit. Dry and crisp on the palate with lemon and lime zest, rose water, pineapple, honey and subtle mango notes with lots of baking spice and a long finish. Pair this with green Thai curry or grilled peaches drizzled with basil and honey.

— Rhys Pender, Master of Wine

BOTTLING DATE March 2020

CELLARING 1-3 years

VINTAGE NOTES AND WINEMAKING

Spring arrived early in 2019, allowing for early and even bud break, flowering and fruit set. This was followed by a warm, yet more moderate summer. The summer heat was enough to produce nicely concentrated levels of ripeness in the grapes and the cool autumn provided conditions for acidity to be retained in the fruit as well, providing the wine with a lively freshness to balance the ripe fruit notes.

The Gewürztraminer grapes for the 2019 vintage were harvested by hand in early October and delicately crushed before being gravity fed into a pneumatic press prior to gentle extraction of the juice. The juice was then drained by gravity flow into a stainless-steel tank where it was allowed to settle prior to fermentation. After fermentation under controlled temperatures ranging from 12 to 16 °C, the wine was allowed to mellow and age for a little over four and a half months. It was then filtered, stabilized and bottled.

ANALYSIS Alcohol: 13% | PH: 3.27 | Titratable acidity: 4.8 g/L

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