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FULCRUM



2016
ANDERSON
VALLEY
DRY
GEWÜRZTRAMINER

TASTING NOTES:

LIGHT STRAW COLOR. AROMAS OF ROSE, LYCHEE AND SPICE NOTES. RICH FLAVORS OF PEAR, GRAPEFRUIT, AND FRESH GINGER. SILKY TEXTURE AND BALANCED ACIDITY. LONG DRY FINISH WITH FLAVORS THAT LINGER.

VINEYARD SOURCE: HUSCH ESTATE

WINEMAKING:

ALL STAINLESS STEEL FERMENTATION & AGING SUSSE RESERVE METHOD UTILIZED. THIS IS WHERE WE RESERVE A SMALL PORTION OF THE JUICE AT PRESSING AND SET IT ASIDE. THEN WE FERMENT THE WINE TO COMPLETE DRYNESS. FOUR WEEKS PRIOR TO BOTTLING WE BRING OUT THE RESERVED JUICE AND ADD BACK A PORTION TO BALANCE THE WINE. WE ONLY NEEDED A SMALL AMOUNT OF THE JUICE TO BALANCE THE WINE. THIS LEFT US WITH A BEAUTIFULLY DRY WINE WITH NONE OF THE INHERENT BITTERNESS OF THE GEWÜRZTRAMINER VARIETAL.

BOTTLED: MARCH 6, 2017

CASES PRODUCED: 265

ALCOHOL CONTENT BY VOLUME: 13.4%

WINEMAKER: DAVID ROSSI