

SUMAC

— RIDGE —
ESTATE WINERY

2018 GEWÜRZTRAMINER

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cooler spring with above average precipitation started the growing season off slowly. Fall was also cool but a warm October gave late ripening varietals the time they needed to develop great flavours. White wines got to shine as temperatures were cool but sunny enough to keep development going well into October. If you're into Aromatic varietals, this is your year, as cooler nights have brought excellent structure and dazzling aromatics. A warm October also allowed for the reds to shine - expect them to be very elegant with big fruit flavour.

WINEMAKING

Spicy and bold! This 100% Gewurztraminer blend was picked in early October from our McIntyre Bluff vineyard. The elevation of this site is a few degrees cooler than in the valley and allows the fruit to develop excellent structure.

TASTING NOTES

Light and refreshing, but also complex with some spice and a hint of sweetness. Notes of lychee, ginger, honey and rose dazzle your nose and carry on to the palate. This well-balanced wine leads to a bright, pleasant finish.

FOOD PAIRING

This wine pairs great sweet food that pack the heat! Try with General Tso's chicken, Jamaican curried Shrimp, or confit spicy duck wings. Also great with Thai and Indian cuisine. For cheese, we recommend: Appenzeller, Swiss or Brie!

TECHNICAL NOTES

Alcohol/Vol	13%
Total Acidity	5.6 g/L
pH Level	3.6
Residual Sugar	12 g/L



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Please enjoy responsibly.