

# SUMAC

— RIDGE —  
ESTATE WINERY

## 2021 GEWÜRZTRAMINER

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

Berry development really took off due to the very hot summer. Because of this, the window to pick sparkling wine grapes was very short. Luckily, our vineyard crews were ready to roll and were able to bring them in while they had their vibrant acidity and citrusy aromas. Our white varieties benefitted greatly from the heat and display strong aromatics and structure. Our reds benefitted from the warm October and are rich in fruit flavour with a silky-smooth finish.

### WINEMAKING

Picked at the end of September and beginning of October from our Whitetail and Hawthorne vineyards. The juice was fermented and stored in stainless steel to capture the world famous Gewürztraminer aromatics.

### TASTING NOTES

Highly aromatic notes of Rose petal, Lychee, and Ginger with a smooth palate and low-medium acidity.

### FOOD PAIRING

A great pairing for spicy foods or roasted meats. Try it with Crab Rangoon with spicy dipping sauce, Chana Masala, or a Middle Eastern Lamb Stew. Cheese pairings include Brie, Ricotta and Camembert.

### TECHNICAL NOTES

Alcohol/Vol	13%
Total Acidity	5.6 g/L
pH Level	3.33
Residual Sugar	8 g/L

