



2022 | LEELANAU PENINSULA

MEDIUM SWEET GEWÜRZTRAMINER

An elegant style Gewürztraminer with subtle notes of rose petal on the nose. The palate surprises your taste buds with lush lychee fruit followed by integrated spice on the finish.

Tasting Notes: This wine has subtle floral notes on the nose followed by integrated spice on the finish.

Vineyard Notes: The fruit for this wine is from a bounce back crop after a few lighter ones from Isobel's Vineyard.

Production Notes: Our winemaking team soaked the skins for 10 hours before pressing.

Food Pairing Notes: Gewürztraminer pairs well with rich-fowl dishes like turkey, duck, or Foie Gras, along with egg dishes like quiche and omelets. It also goes well with German dishes like pork chops, roasted ham, sausages loaded with sauerkraut, and wiener schnitzel.

VARIETAL COMPOSITION **GEWÜRZTRAMINER**

ALCOHOL **12.1%** | RESIDUAL SUGAR **2.2%** | ACID **7.0** | pH **3.4**



DRY | MEDIUM DRY | **MEDIUM SWEET** | SWEET