



2014

Gewürztraminer

BC VQA OKANAGAN VALLEY

Harvest Report

The summer of 2014 was particularly hot in the Okanagan for extended periods, and stretched into the fall with warm days and nights. This seemed like perfect weather for grape growing yet the heat did provide some challenges. For most of the whites and some of the reds, we saw that flavour development was out of step with sugar accumulation. As a result, this caused some delays in picking while we waited for the grapes to reach peak flavour and slightly higher alcohols. Good examples of this would include Gewürztraminer, Chardonnay and Merlot. Other varieties like Cabernet Sauvignon and Shiraz thrived in the heat and provided balanced flavours and tannin maturation. Overall, 2014 was a great year for Okanagan wines.

Winemaking

The grapes for this wine are sourced mainly from our Whitetail and McIntyre Vineyards in the Okanagan, which are ideal for this cool climate varietal. The aromatics of the wine have been increased by adding 7% Shoenberger. Fermentation was over 10 days at 12°C.

Tasting Notes

Our Gewürztraminer bursts with aromas of spice and apple, with hints of floral, lychee and grapefruit. The palate contains spice, pear, and mandarin oranges, while the mid-palate sweetness rounds with a crisp, lingering finish.

Food Pairing

Sumac Ridge Gewurztraminer will complement a variety of dishes, from simple fresh salads to delicious international cuisine including Thai, Indian and Moroccan.

TECHNICAL NOTES

Alcohol/Vol	14%
Total Acidity	6 g/L
PH Level	3.5
Residual Sugar	10 g/L
Serving Temperature	10 °C
Ageability	3-5 years