

SEE YA LATER RANCH



2013

GEWÜRZTRAMINER

BC VQA OKANAGAN VALLEY

HARVEST

Warm spring temperatures had us seeing bud break in early May, and the summer was typically hot and dry in the Okanagan, reaching temperatures in the mid to high 30's C. Early fall brought more rain than average and it appeared that both reds and whites would be ready for harvest at the same time, but cooler weather helped to separate the harvest and allowed for flavour development in the aromatic whites.

WINEMAKING

50% of this wine enjoyed a 12 hour cold soak in the press. Cold soak is facilitated and monitored closely by the winemaker to ensure that just the right amount of skin based aromatic and flavour compounds are extracted to provide a balanced fruit profile. This is followed by a long slow ferment in stainless steel of Gewürztraminer with 6% Ehrenfelser blended in. All of these components add flavours and complexity to the final elegant wine.

TASTING NOTES

This wine displays a spicy aroma of lychee fruit and rose petal, blossom and hints of pink grapefruit. Our Gewurztraminer bursts with rich, exotic flavours of lychees and ripe melons to match its crisp acidity and off-dry finish.

FOOD AND WINE PAIRING

A perfect accompaniment to spicy, aromatic flavours. Try a Thai summer bean stew with chicken, a light spicy curry with a touch of heat to accompany our 2013 Gewürztraminer.

TECHNICAL NOTES

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|-----------------------|--------|----------------------|----------|
| Alcohol/Volume | 13.65% | Total Acidity | 5.58 g/L |
| pH Level | 3.58 | Release Date | Aug 2014 |
| Residual Sugar | 10 g/L | | |



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Please enjoy responsibly.