



2015 GEWÜRZTRAMINER

Winemaker: Grant Stanley
Assistant Winemaker: Matthew Fortuna
Harvest Date: Early October 2015
Brix at harvest: 23.5 Average
Winery Retail Price: \$19.00
Production: 1,814 cases
(12 bottle cases/750mL bottles)



WINE FACTS:

R.S. 12 g/L pH 3.48 T.A. 5.6 Alc. 13.5%

APPEARANCE:

Bright, clear, pale wheat sheaf

AROMA:

Richly aromatic with tropical essences of passionfruit, lychee nut, and mango with a hint of exotic allspice and honeysuckle.

PALATE:

This wine is slightly off dry, and the palate is deceptively lush and mouth filling showing tropical melon fruits first and foremost. Honeydew and dragonfruit may come to mind then give way to a rich plush ruby grapefruit framed by a slight Indian spice. Acidity balances the rich tropical textures and sends the message to the consumer that more may be necessary.

THINK OF:

A tropical island where Reggae and surfing are the national pastimes. Beautiful people, sand and palm trees are the conversation pieces, and you have nowhere else to be but where you are. Fill a cooler with wine and head out on the water in the hot sun with your best friends, bold conversations, and don't forget to leave the cell phones on the beach.

DRINK WITH:

Fabulous to drink well chilled on it's own on really hot days. A must have wine for the spice lovers that gravitate toward with Asian or fusion cuisine, spicy crab, crayfish or pork accompanied by a wildly bright salsa and sweet potatoes. Japanese or Indian curries will mate forever with this hard-to-say Alsatian love...we affectionately call this wine 'Gew'.

Grapes were selectively hand harvested and sorted, and pressed to tank gently to avoid releasing any unwanted green tannic components from stem and seeds. Juice was then cold settled and fermented cold for 17 days to encourage the wanted fruit forward aromatics.

Bottled February 2016

SEASONAL CONDITIONS:

The Central Okanagan growing season started early with a beautiful but unseasonably warm spring. This had our vineyard team firing on all cylinders and at a hurried pace to ensure that all of our vines were pruned and tied in time for what was an early budburst in the middle of April.

The long, hot and dry summer that followed created healthy and disease free growing conditions for the entire season. The resulting harvest was early, with picking starting in mid-September, a record for the 50th Parallel site. Fruit was disease free and nearly perfect in appearance from all vineyards, and the cluster weights were on average 15% lower than what was expected. The lower yield can be attributed to the drought like growing conditions that lowered the residual water volume of the actual grapes. This resulted in fabulous and intense ripe flavour concentrations in the berries, and an excellent natural balance of acid and sugars.

Further south, the Okanagan Valley experienced long periods of degraded air quality with intense smoke and ash particles heavy in the air from late July to the middle of August. The smoke was created from massive forest fires in Washington State and near Oliver and Osoyoos. This presented problems for the southernmost wine growers and some even lost vineyards, as they also experienced their earliest harvest recorded.

50th Parallel vineyards were very fortunate however as our Central Okanagan vineyard location is directly north of the fire zone by over 100 kilometres. This distance, combined with favourable wind directions and a later harvest period saved our fruit from being immersed in the smoke and any effects of smoke taint. Our site selection ensured that we were in clear skies from veraison and right to the end of harvest during this intense growing season.

50th Parallel Estate | 17101 Terrace View Road, Lake Country B.C.
250-766-3408 | www.50thParallel.com | orders@50thparallel.com

MEET ME AT THE 50TH