



## 2021 Gewürztraminer

The 2021 CREW Gewürztraminer is harvested under optimal conditions when the fruit has ripened under the warm temperatures of the Lake Erie North Shore sun. The fruit is then left to cold soak for 24 hours before being lightly pressed off, fermented methodically, and tasted rigorously to achieve an ideal balance. This process helps to create complexity, structure and preserve aromatics that can be found in the finished bottle.

A fruit focused and complex wine that coats the palate and offers waves of persistent flavour. Our 2021 estate grown Gewurztraminer starts off luscious and rich and finishes with a splash of spice. A complex palate with notes of honey, rose, lychee, and ginger will keep your taste buds engaged. Enjoy with Thai curry, blue cheese or just as desert!

**Retail Price: \$20.95**

**Cases Produced: 270**

**Alcohol: 12.8%**

**VQA: Lake Erie North Shore**

**Varietals: 100% Gewürztraminer**

**Bottling Date: May 2022**

**Sweetness: (3) – Medium (32.1g/L)**

**Winemaker: Ryan Oldridge**

**CREW: COLCHESTER RIDGE ESTATE WINERY**

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