



2012 GEWÜRZTRAMINER

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| APPELLATION: | Finger Lakes |
| HARVEST DATE: | September 10, 2012; September 14, 2012 |
| RESIDUAL SUGAR: | 1% |
| ALCOHOL: | 12.9% |
| TA: | 5.4 g/L |
| pH: | 3.74 |
| CASE PRODUCTION: | 325 Cases |
| BOTTLING DATE: | JULY 2, 2013 |

VINEYARDS

Our Gewürztraminer was sourced from two premium vineyards – Morris Vineyard (91%) harvested on September 10, 2012 from vines grown on Cayuga Silt Loam, 8-15% Slopes, & Howard Gravelly Loam, 5-15% Slopes; and Gibson Vineyard (9%) harvested on September 14, 2012, from vines grown on Langford Gravelly Silt Loam, 3-8% Slopes. Morris Vineyards spans 129 acres of alluvial and loamy soils that express remarkable minerality in the vineyards' aromatic varieties. Gibson Vineyards is planted with a two acre block of Gewürztraminer on the west side of Seneca Lake and is optimally located to take advantage of gentle warm lake breezes that add degree days to the growing season.

VINTAGE SUMMARY

After a mild winter, bud break occurred in mid-March, very early by comparison to recent vintages. Late March presented wine growers with sleepless nights, as several frost events threatened this promising vintage. Although some damage occurred, Bellangelo and its premium growers endured the spring, only to experience a long, dry summer, with rains that were perfectly timed to provide necessary moisture to the vines, without too much moisture accumulation. In all, the 2012 vintage proved to be a near perfect vintage for the Finger Lakes, and a very special year for Bellangelo's fine wines.

FOOD PAIRING

Gewürztraminer compliments many spicy and exotic foods, but we suggest pairing it with Green Curry, Spinach Alfredo Pizza, and of course, Thanksgiving Dinner.

WINEMAKER'S NOTES

Nose & Palate: Lychee, Rose Petal, Spice (Ginger)

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OUR GEWÜRZTRAMINER (GWIH-VURTS-TRAH-MEE-NEE) COMPLIMENTS MANY SPICY AND EXOTIC FOODS, BUT WE SUGGEST TRYING IT WITH GREEN CURRY, SPINACH ALFREDO PIZZA, AND OF COURSE, THANKSGIVING DINNER. SEE OUR WEBSITE FOR RECIPES.

3.74 PH, 5.4 G/L TA, 12.9% ALCOHOL, RESIDUAL SUGAR 1% • 91% GIBSON VINEYARDS, HARVESTED 9/10/2012 • SOIL TYPE: CAYUGA SILT LOAM, 8-15% SLOPES, 6 HOWARD GRAVELLY LOAM, 5-15% SLOPES • 9% MORRIS VINEYARDS, HARVESTED 9/14/2012 • SOIL TYPE: LANGFORD GRAVELLY SILT LOAM, 3-8% SLOPES • WINEMAKER, IAN BARRY • 325 CASES PRODUCED

DRY | MEDIUM DRY | MEDIUM SWEET | SWEET

CONTAINS SULFITES

BELLANGELO
2012 GEWÜRZTRAMINER
FINGER LAKES

ALC. 12.9% BY VOL. PRODUCT OF THE USA

NET CONTENTS 750 ML
PRODUCED AND BOTTLED BY: VILLA BELLANGELO
DUNDEE, NY
www.bellangelo.com