

Bellangelo

FINELY CRAFTED FINGER LAKES WINES

2013 GROWING SEASON SUMMARY

Wet was the defining word for the early months of the 2013 growing season. Above average rainfall lasted through June, July and the first part of August. The moisture and heat resulted in vigorous canopy growth that required a great deal of attention in the vineyards. By mid August, the wet summer gave way to an extended and beautiful dry ripening period post veraison. Moisture pressures returned in late September, as later ripening varieties experienced site specific intensive disease pressure. In large part, the Gibson Vineyard was able to mitigate much of the disease pressure due to its steady breezes and proximity to the lake. Overall, 2013 was a difficult yet beautiful vintage that enabled the unique Finger Lakes combination of beautifully ripe fruit with mouth watering levels of acidity.

VINIFICATION

Our 2013 1866 Reserve Gewürztraminer hails from the widely respected Gibson vineyard. The fruit was selected for its balanced residual sugar and acidity. Extended skin contact lasting up to four days was employed at cold temperatures. The wine was aged sur lie for 10 months in barrels that were more than a decade old, and aged in the bottle for nearly one year before its release.

1866 RESERVE SERIES

In 1866, Dr. Byron Spence dedicated a portion of his vast land holdings in the County of Yates, to planting 20 acres of wine grapes on the sloping western hills of Seneca Lake. Villa Bellangelo crafts fine wines today at this very location.

Our 1866 Reserve series is dedicated to Dr. Spence, and the early pioneers of Finger Lakes viticulture.

TECHNICAL DATA

Composition: 100% Gewürztraminer

Vineyards: Gibson Vineyard (100%)

Harvest Date: September 10, 2013

Appellation: Seneca Lake, Finger Lakes

Brix at Harvest: Pressed Average 21°

Alcohol: 11.6%

Residual Sugar: .2%

pH: 3.48

TA: 6.5 g/L

Fermentation: Fruit was harvested in the cool morning hours, and cold-soaked in chilled stainless steel fermenters in two separate lots for 2 and 4 days, respectively.

Malolactic Fermentation: None

Barrel Aging: Neutral French Oak for 10 Months

Bottling Date: July 7, 2014

Bottle: Altus Hock 750mL

Closure: Fine Branded Natural Cork

Production: 40 cases

Release Date: June 1, 2015

Suggested Retail Price: \$32.00

