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FULCRUM



2023
ANDERSON
VALLEY
DRY
GEWÜRZTRAMINER

TASTING NOTES:

LIGHT STRAW COLOR.
AROMAS OF ROSE,
LYCHEE AND SPICE NOTES.
RICH FLAVORS OF PEAR,
GRAPEFRUIT, AND FRESH
GINGER. SILKY TEXTURE AND
BALANCED ACIDITY. LONG DRY
FINISH WITH FLAVORS THAT LINGER.

VINEYARD: 100% FERRINGTON
SUSTAINABLY FARMED

WINEMAKING:

ALL STAINLESS STEEL FERMENTATION
AND AGING.

SUSSE RESERVE METHOD UTILIZED. THIS IS
WHERE WE RESERVE A SMALL PORTION OF THE
JUICE AT PRESSING AND SET IT ASIDE. THEN WE
FERMENT THE WINE TO COMPLETE DRYNESS. FOUR
WEEKS PRIOR TO BOTTLING WE BRING OUT THE
RESERVED JUICE AND ADD BACK A PORTION TO BALANCE
THE WINE. WE ONLY NEEDED A SMALL AMOUNT OF THE
JUICE TO BALANCE THE WINE. THIS LEFT US WITH A
BEAUTIFULLY DRY WINE WITH NONE OF THE INHERENT
BITTERNESS OF THE GEWÜRZTRAMINER VARIETAL.

BOTTLED: APRIL 30, 2024

CASES PRODUCED: 208

ALCOHOL CONTENT BY VOLUME: 13.1%

WINEMAKER: DAVID ROSSI