



White Horseshoe 2020

Vinification

2020 White Horseshoe is a blend of Gewürztraminer, Muscat Ottonel and Viognier grapes all from single vineyards. Muscat grapes were harvested on Sep. 12, 2020 (Ave. Brix 19.5) with gentle berry crush and cold soak for 24 hours followed by slow fermentation. Gewürztraminer grapes were harvested on Sep.23, 2020 (Ave. Brix 22). Viognier grapes were harvested on Oct. 1(Ave. Brix 22.6).

- Alcohol 12.7%
- pH 3.52
- Titratable Acidity 4.8
- Residual Sugar 5.1
- Gewürztraminer grapes 38%
- Muscat Ottonel grapes 25%
- Viognier grapes 37%
- Lightly Filtered