

# Gewürztraminer

2015

**Blend:** 100% Gewürztraminer

**Alcohol:** 12.1% abv **TA:** 6.86 g/L **pH:** 3.40

**Residual Sugar:** 1% or 10.28 g/L

**Case Production:** 849 cases

**Date Bottled:** 7/19/16

**Grape Source(s):** Pace Vineyard, Yakima Valley AVA, WA

**Aging:** 100% Stainless Steel

**Winemaker Notes:** The 2015 Vintage was the warmest on record in Washington state. Low rainfall in the winter and spring followed by intense summer heat allowed the grapes to mature faster, resulting in an early harvest. These unique conditions resulted in smaller berry size allowing for optimal extraction of fruit flavors. Careful to keep oxygen exposure low for this delicate variety, we fermented and aged this wine in stainless steel. To maximize the beautiful flavors and aromatic esters, cool temperatures were maintained throughout the winemaking process. For perfect balance, we stopped fermentation with a hint of residual sugar and, as a final touch, we retained a small amount of fermentation CO<sub>2</sub> for added freshness.

**Tasting Notes:** With delicate aromatics and a hint of sweetness, our Gewürztraminer has notes of lychee, lavender, and lime zest.

**Pairing Suggestions:**

- Curries
- Moroccan-spiced beef
- Cow's milk cheeses
- Vegetable Lo Mein

**Price:** \$16.00



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