

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 CO₂ for added freshness.

Tasting Notes: Smooth balanced, and delicately aromatic with lychee fruit creating a rich palate with lime zest through the finish.

Awards:

Silver - 2017 Jefferson Cup Invitational

Silver - 2018 San Diego International Wine and Spirits Challenge

Silver - 2017 Indy International Wine Competition

Silver - 2017 Los Angeles International Wine Competition

Silver - 2017 San Francisco International Wine Competition

Pairing Suggestions:

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

Price: \$18.00

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