



## COLUMBIA VALLEY

# 2018 Gewürztraminer

### VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

### VINEYARD NOTES

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley nearly two more hours of sunlight daily during the peak-growing season than California.

### WINEMAKING NOTES

- Fermentation took place in stainless steel tanks for three weeks.
- Cool temperatures were maintained throughout the winemaking process to preserve the wine's fresh, fruity and spicy aromas.

### RECOMMENDED FOOD PAIRINGS

- Crab, Asian dishes, chicken

### TASTING NOTES

“A fan favorite, our Gewürztraminer is a flavorful wine with bright, expressive fruit and clove spice. This is a lush style of Gewürztraminer with intense floral character, yet it still maintains the grape's natural crisp acidity. Try this wine with Thai food or any cuisine with a little bite to it.” - Bob Bertheau, Winemaker

TA: 0.62 g/100 mL

PH: 3.03

ALCOHOL: 12.5%

RESIDUAL SUGAR: 1.67 g/100 mL

BLEND:

100% Gewürztraminer