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GEWÜRZTRAMINER

WHITE WINE VQA OKANAGAN VALLEY

VINIFICATION

The 2011 growing season began very late due to an uncharacteristically cool spring, while July and August were also cooler than normal. September and October presented moderate temperatures, allowing for improved structure and phenolics in the early ripening and aromatic varieties, and permitting all grape varieties to mature and develop their excellent Okanagan flavours.

WINEMAKING

50% of this wine enjoyed a 12 hour cold soak in the press. This followed with a long slow ferment in stainless steel of 85% gewürztraminer, 8% Riesling, 4% Schonberger, 3% Ehrenfelser. All of these components add flavours and complexity to the final elegant wine.

AROMA / BOUQUET / NOSE

This wine displays a spicy aroma of lychee fruit and rose petal, blossom and hints of pink grapefruit. Our Gewürztraminer bursts with rich, exotic flavours of lychees and ripe melons to match it's crisp acidity and off-dry finish.

FOOD AND WINE PAIRING

A perfect accompaniment to spicy, aromatic flavours. Try a Thai Summer bean stew with chicken, a light spicy curry with a touch of heat to accompany our 2011 Gewürztraminer.

TECHNICAL NOTES

ALCOHOL/VOLUME	12%
DRYNESS	1
PH LEVEL	3.53
RESIDUAL SUGAR	7.7 G/L
TOTAL ACIDITY	6.5 G/L
RELEASE DATE	APRIL 2012
AGEABILITY (SERVE UNTIL)	2014
SERVING TEMPERATURE	10° C
OAK AGING	NO

