

Disappearing Treasure

DESCRIPTION:

A sweet dessert style wine—a blend of two late harvest varieties. This perfect union of Riesling and Gewurztraminer displays mellow flavors of pear, honey, melon and peach. One of our most unique wines, meant to be celebrated and treasured.

PRODUCTION METHOD:

The finest late harvest grapes were sourced for the perfect concentration of sweetness and mellow fruitiness. This wine is slowly fermented in cooled stainless tanks.

PAIRINGS:

This late harvest wine can be paired with foie gras, and blue-veined cheeses or mascarpone. It also pairs well with custard style desserts such as a crème brûlée, as well as combined fruit and caramel desserts. Fondant, buttercream, and white chocolate should not be overlooked for a beautiful marriage of flavors.



Grapes: 70% Riesling,

30% Gewurztraminer

Serving Temperature: 45° F

Cellar Life: 2-3 years

Appellation: Yakima Valley, WA

Residual Sweetness: 6.0 %

PH (Acidity): 3.25

Alc. By Volume: 10.5%

Product UPC: 728284010088

INSPIRATION:

Disappearing Treasure was created to be the highlight of dessert. Rich mellow flavors that only develop on the vines, late into fall, are the true inspiration.

LEARN MORE:



Our Mission

A venue for vinifera, Captain's Walk Winery offers premium wine tasting in a laid-back atmosphere. We take the snobbery out of wine while providing a unique and lighthearted tasting education at our Winery.

