

Gewurztraminer



DESCRIPTION:

A semi-sweet German-style white with botanical notes of roses, honeysuckle, and ginger. Loaded with pleasing fruit flavors of ripe apple, pear, and guava, finished with a savory citrus tang.

PRODUCTION METHOD:

This wine is cold fermented in stainless steel tanks to retain the fruit forward character of the grapes. The lower temperature helps to preserve the natural aromas found in the grape and enhances the bouquet.

PAIRINGS:

This wine is perfectly paired with grilled foods or spicy dishes of summer. A lovely holiday wine, pairing wonderfully with ham or turkey of the season. Don't overlook a nutty Swiss, mild Muenster or a bold Romano cheese.

INSPIRATION:

Gewurztraminer is a celebration of German Heritage. This semi-sweet, food friendly wine pairs well with many dishes during your holiday celebrations. As they say in German, PROST!

Serving Temperature: 46° F

Cellar Life: 1-2 years

Appellation: Red Mountain, WA

Residual Sweetness: 1.1%

Alc. By Volume: 12.6%

Product UPC: 728284010033



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OUR MISSION:

To create an innovative and diverse wine experience.

