

CLAIBORNE & CHURCHILL

Dry Gewürztraminer Central Coast



About the Wine

Dry Gewürztraminer has been the flagship variety at Claiborne & Churchill since our founding in 1983. We rely upon traditional winemaking techniques, such as whole cluster pressing, specially selected yeasts, and extended lees contact to produce a wine that shows complexity, mouth-feel, and balance. Our Gewürztraminer excels as an accompaniment to many spicy ethnic cuisines: we love it with Chinese, Thai and Indian food, Korean Barbecue, Jambalaya, Paella, Tapas, or even with Baja-style fish tacos. It is also the classic Holiday Dinner wine, since it is perfect with turkey, ham, or pork and complements a wide variety of flavors.

Tasting Notes

This 2010 is bursting with fresh, tropical aromas, a nice tangy citrusy note on the palate, and our famously dry finish. A generous addition of a tank-fermented lot complements the barrel-fermented portion and enhances the refreshing “zing” of this wine. Aromas of lychee, cherimoya, and spice, followed by a nice acidic finish.

VINTAGE 2010

SUGGESTED RETAIL \$18.00

ALCOHOL 13.5% pH 3.4 TA 6.13 g/l

RESIDUAL SUGAR 0.11%

HARVESTED September 25 and 27, 2010

BRIX AT HARVEST 24° and 23.5°

BOTTLED March 30, 2011

CASES PRODUCED 990 750ml

VINEYARDS 68.2% Ventana Vineyard, Arroyo Seco AVA
24% Santa Barbara County, 7.8% Webster's Vineyard
AVA Paso Robles
