

CLAIBORNE & CHURCHILL

Dry Gewürztraminer Central Coast



About the Wine

Claiborne & Churchill's 2012 Dry Gewurztraminer represents the 30th vintage of our flagship wine. Its early release is testimony to the remarkable popularity of this "alternative white." (We've been out of the 2011 vintage since November of 2012.) Bursting with fresh aromas of baking spices and damask rose, it boasts flavors of litchi and passion fruit on the palate. The dry finish, a hallmark of our Gewurz, is long and lingering.

Since our first vintage in 1983, Claiborne & Churchill has focused on fruity but dry wines from such "alternative" grapes as Gewurztraminer, Riesling, Pinot Gris, Muscat and Pinot Blanc. Inspired by the famous whites of Alsace, we rely on traditional winemaking methods such as whole-cluster pressing, specially selected yeasts (including indigenous), extended lees contact, and minimal manipulation of the wine. The wines we produce thus have complexity, mouth-feel, and balance.

We recommend Dry Gewurztraminer as an aperitif wine by itself or as an excellent accompaniment to a wine variety of cuisines, particularly spicy ethnic dishes. We love it with, Chinese, Thai and Indian food, with Korean barbecue, with N'Orelans Jambalaya, Spanish Paella and 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 and a wine range of sweetness.

VINTAGE 2012

SUGGESTED RETAIL \$18.00

ALCOHOL 13.7% pH 3.38

RESIDUAL SUGAR 0.008%

HARVESTED October 1-2 & 8, 2012

BRIX AT HARVEST 23° and 24°

BOTTLE DATE January 24 & 25, 2013

CASES PRODUCED 1,250 750ml

VINEYARDS 53% Viento Vineyard, Arroyo Seco AVA
and 47% Ventana Vineyard, Arroyo Seco AVA
