

CLAIBORNE & CHURCHILL

Dry Gewürztraminer Central Coast

WINE ENTHUSIAST
THE WORLD IN YOUR GLASS



About the Wine

Dry Gewürztraminer has been a flagship wine at Claiborne & Churchill since our first vintage in 1983. We pride ourselves on maintaining the aromatic and spicy qualities of this grape while fermenting the wine until it is quite dry. The 2013 vintage (our 31st!) is surely one of the best we have produced. In its youth it boasts aromas of grapefruit in the nose and tropical fruits (pineapple, guava) on the palate, and as it matures notes of lychee and damask rose will emerge.

Obviously a fruity wine such as this would make a great aperitif, but it is also dry enough to serve as a dinner wine. It is the “go-to” wine to serve with spicy cuisine. We love it with Szechuan, Thai, and Indian food, with Korean barbecue, with N’Orleans Jambalaya, Spanish Paella and Tapas, or even 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 wide range of sweetness.

VINTAGE 2013

SUGGESTED RETAIL \$20.00

ALCOHOL 13.5% pH 3.4

RESIDUAL SUGAR 0.4%

HARVESTED September 23 and October 7 & 9, 2013

BRIX AT HARVEST 23° - 24°

BOTTLE DATE January 27, 2014

CASES PRODUCED 1,256 750ml

VINEYARDS 75% Viento Vineyard, Monterey County
and 25% Ventana Vineyard, Arroyo Seco AVA
