

CLAIBORNE & CHURCHILL

DRY GEWÜRZTRAMINER Central Coast



About the Wine

Without a doubt, Dry Gewürztraminer has been an essential part of our operation over the past 32 years. We have been fortunate enough to have guests from around the country (and the world) seek out this signature wine, and for good reason. The balance of varietal spice, aromatics, and upfront fruit makes our Gewürz a fan favorite.

This bright and tropical Alsatian-style Dry Gewürz-traminer is the first of our white wines to be released from the 2014 harvest. The 2014 vintage brought us fruit of the highest caliber. The 92% tank fermentation and 8% barrel fermentation (neutral French oak) help create beautiful aromas of rose petal and jasmine and flavors of white peach & grapefruit. You will find that this Dry Gewürztraminer offers a rich and full-bodied mouthfeel backed by bracing acidity and spice. Pairing this palate-refreshing wine with spicy meals -- Pad Thai, Indian curry, or Jamaican jerk chicken (see back page for recipe) -- will bring out intense and exotic long-lasting flavors.

VINTAGE 2014

SUGGESTED RETAIL \$20.00

ALCOHOL 13.7% pH 3.2

RESIDUAL SUGAR 0.24%

HARVESTED September 3,4 and 17, 2014

BRIX AT HARVEST 23.5° - 23.5°

BOTTLE DATE January 30, 2015

CASES PRODUCED 1,550 750ml

VINEYARDS 80% Viento Vineyard, Monterey County and 20% Ventana Vineyard, Arroyo Seco AVA
