

## DRY GEWÜRZTRAMINER **Central Coast**



## About the Wine

Without a doubt, Dry Gewürztraminer has been an essential part of our operation over the past 33 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.

The newest bottling of our flagship Dry Gewürztraminer marks the first release from the 2015 growing season. The grapes are sourced from our friends at Viento Vineyard in Monterey County. Their cool climate allows the Gewürztraminer to develop all of the classic components of the varietal.

You'll find this wine expresses bright aromas of rose petals, citrus, and minerality. Most notably, it showcases an unforgettable spiciness on the nose, a standard of this Alsatian-style wine. The flavors burst with lemon zest, tangerine, and hints of lychee. Though there is ample fruitiness on the palate, this wine is one of the driest vintages vet. Its clean structure and tart finish allows the 2015 vintage to bring out the most in spicy and exotic foods.

VINTAGE 2015

SUGGESTED RETAIL \$20.00

ALCOHOL 13.5% pH 3.4

**RESIDUAL SUGAR 0.27%** 

HARVESTED September 8 and 9, 2015

BRIX AT HARVEST 22.3°

**BOTTLE DATE January 27, 2016** 

CASES PRODUCED 1,104 750ml

VINEYARDS 100% Viento Vineyard, Monterey County