

2010 Gewürztraminer Port

VINEYARD NOTES: 2010 had optimal weather for ripening gewürztraminer.

TECHNICAL DATA:

Appellation: Yakima Valley/Rattlesnake Hills

Grapes: Château Puryear Vineyard

Harvest:

Dates: 10/5/2010 Brix: 23.5° pH: 3.67 TA: 5.2 g/l

Bottling:

 Date:
 7/14/11

 pH:
 3.78

 T.A.:
 6.4 g/l

 Alcohol:
 18.5%

 Sugar:
 8.0 g/l

 Production:
 191 cases

<u>Cellar Notes:</u> The wine was fermented three days prior to the addition of the brandy; it

retains the bright fruity flavors of the gewürztraminer grape.

Tasting Notes: True gewürztraminer aromas of grapefruit and citrus.

Accompaniments: The Portuguese mix it 50/50 with seltzer on the rocks with a twist of

lemon.

Serving Notes: Serve cold.