



## **Gewurztraminer White Port**

### **TECHNICAL DATA:**

This was the first vintage from the Ch. Puryear Vineyard. It was tank fermented then transferred to neutral French Oak Barrels in order to mellow the wine and blend the alcohol.

Appellation: Yakima Valley (Rattlesnake Hills)

Grapes: 100% Gewurztraminer

### **Harvest:**

Dates: September 26, 2006

### **Bottling:**

Date: July 27, 2007

pH: 3.66

T.A.: 6.0 g/l

Alcohol: 18.5%

Sugar: 7.7 g/l

Production: 112 Cases

### **Cellar Notes:**

It was fermented three days prior to the addition of the brandy; it retains the bright fruity flavors of the Gewurztraminer grape. It was then aged 9 months in neutral barrels to marry the brandy and the wine.

### **Tasting Notes:**

Rich floral bouquet with hints of orange blossoms and tangerines.

### **Accompaniments:**

White chocolate, divinity fudge, and apple cake

### **Serving Notes:**

Serve chilled or in the summer mix with seltzer and a twist of lime on the rocks for a refreshing alternative to beer.