

2003 Gewürztraminer

Columbia Valley, Washington

THE WINE

During the grape growing season, Eastern Washington boasts warm summer days followed by cool nights, ensuring that grapes ripen fully while retaining ample natural acidity. The Gewürztraminer grapes were allowed to ripen more this year than in years past, resulting in more intense flavors. On the nose, the wine has aromas of lychee, vanilla, citrus blossom, and jasmine. The rich palate is medium-bodied, with citrus, lychee, true varietal flavors, and ripe grapefruit on the finish. This Gewürztraminer would be perfect with pan-fried rainbow trout or steamed whole Dungeness crab.

THE VINTAGE AND VINEYARDS

A normal spring was followed by a hotter than average summer. Cool weather in early September drew out the harvest, allowing for a longer hang time for the grapes. One of the warmest Octobers ever recorded for Eastern Washington allowed for excellent ripening in all varieties. The grapes were harvested between September 15 and October 3 from Arrowsmith, Flying M, Sunnyside, Beeman and Pearson vineyards.

THE WINEMAKING

Gewürztraminer is at its best when the grapes are fully mature. A cold, slow fermentation helped to preserve the characteristic fruitiness of this variety. We ferment all of our Gewürztraminer in stainless steel at temperatures ranging from 48° and 60°F with Epernay II yeast. A slow fermenter, Epernay enhances the fruity character of the wine. The grapes were soaked in the press up to four hours in order to extract more varietal intensity from the skins. To maintain the fruit focus, the new wine goes directly from stainless steel tank to bottle.

THE NUMBERS

Appellation: Columbia Valley, Washington.

Varietal Percentage: 100% Gewürztraminer

Brix at Harvest: 22.7°

Residual Sugar: 2.18 g/100ml

Total Acidity: 0.68 g/100 ml

pH: 3.20

Alcohol: 12 %

Release Date: February 2004

