

2004 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. We let our Gewürztraminer attain a high level of ripeness before picking. The resultant wine has aromas of lychee, vanilla, and citrus blossom, with jasmine, stone fruit and spice. The rich palate is medium-bodied, with citrus, lychee, true varietal flavors, and ripe peach 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, wet weather in early September drew out the harvest, permitting a longer hang time for the grapes. Dry, warm weather in late September allowed for excellent ripening in all varieties. The grapes were harvested between September 11 and 30, 2004 from Arrowsmith, Flying M, Sunnyside, 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. To maintain the fruit focus, the new wine goes directly from stainless steel tank to bottle.

THE SCREWCAP SEAL

Hogue Cellars has switched to screwcap seals following its four-year closures study, which found that screwcaps best preserve wine quality in the bottle, keep flavors freshest, eliminate the threat of cork taint, and ensure consistency of flavors.

THE NUMBERS

Brix at Harvest: 21.7°

pH: 3.25

TA: 0.66

RS: 2.1 g/100 ml

Alcohol: 12.9%

Release Date: January 2005



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