



2012

Gewürztraminer

BC VQA OKANAGAN VALLEY

Harvest Report

Our vines experienced quite a warm spring through the early months, followed by a cooler May and June with plenty of rain. By the end of July, plant development was about 2 weeks behind, but the vintage really turned around in September and October with magnificent weather and many warm, sunny autumn days. Overall, 2012 was a good year for whites in particular; the cooler summer slowed growth and allowed for excellent balance of sugars, while the warm fall weather developed full, ripe fruit flavours for this vintage.

Winemaking

The grapes for our 2012 Gewurztraminer were harvested in mid-September. The added flavour complexity is the result of the slow ripening found during a predominately cool season.

Tasting Notes

A wonderful cool climate Gewurztraminer nose lychee, spice and grapefruit. The citrus and grapefruit continue on the lengthy finish with hints of spice to round out this balanced beauty. The 2012 Gewurztraminer is perfect for a wide variety of foods - try with spicy Thai cuisine or blue cheese menu items. Also perfect for casual sipping with friends and family on the deck, or alternatively around a warm fireplace.

TECHNICAL NOTES

Alcohol/Vol	13.5%
Total Acidity	5.9 g/L
PH Level	3.41
Residual Sugar	6.5 g/L
Serving Temperature	10 °C
Ageability	3-5 years

RELEASE DATE

March 2013

