

*Uncorking centuries  
of artisan excellence.*



Appellation: *California*  
Vineyard: *Field Blend*  
Harvest: *October 2006*  
Brix: *26.5°*  
Blend: *100% Gewurztraminer*  
Alcohol: *12%*  
pH: *3.45*  
Retail Price: *\$22.00*  
Cases Produced: *112*  
Release Date: *March 2008*

### **Winemakers Notes:**

*Since we're among friends, it's okay to just call it "Ge-voorts".*

*This noble grape is well-known in Germany and Alsace, where it is produced in a range of styles from crisply dry to rich and sweet. Our Gewurztraminer has medium body with a whisper of sweetness.*

*The 2006 vintage presents a flamboyant array of aromas, true to the varietal. Scents of pear and lychee are accented with tones of honey, light jasmine and a sprinkling of white pepper.*

*Sip this wine and you're reminded of a tropical fruit salad highlighted by pear and pineapple. A characteristic spiciness adds dimension to the wine.*

*Gewurztraminer's exotic flavors make it a good match with Thai food and other Asian cuisines, or chicken with mango salsa. We also like it in the afternoons, paired with a rich, creamy cheese.*