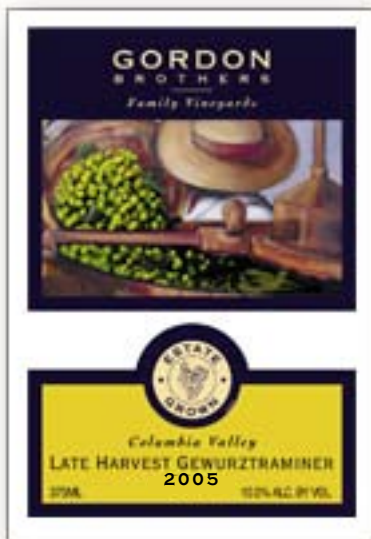


GORDON BROTHERS

Family Vineyards



2005 *Gewürztraminer* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 100% Gewürztraminer, Gordon Bros. Estate
- **BOTTLED:** March, 2007
- **pH:** 3.50
- **TA:** 0.59g / 100 ml
- **ALCOHOL:** 11.5%
- **RESIDUAL SUGAR:** 12.4%
- **PRODUCTION:** 776 cases

VINTAGE

The 2005 vintage was another nice warm summer, until early September brought cooler weather and rain, which postponed our harvest date but allowed for additional hang time. A slightly later harvest allowed the fruit to ripen slowly to achieve a fine balance and lively acidity.

WINEMAKING

Our Late Harvest Gewürztraminer is fermented at very low temperatures for about 3 weeks with a classic German yeast strain called "WÄDENSWILL 27". This yeast strain, which is great for late harvest, high sugar, grape juices, is a slow fermenter, which helps us to preserve fruit flavors in the wine. When the desired alcohol level was reached, we stopped fermentation and aged the wine after it was filtered and bottled.

WINEMAKER COMMENTS

Upon swirling your glass, aromas of pineapple, pear and spice greet the nose. The smooth, satiny mouth-feel is sensually pleasing, while tropical flavors of papaya, lychee, a bit of apricot and allspice flow easily over the palate into a soft, lingering finish. For a simple, elegant dessert, try the Late Harvest Gewürztraminer with Bleu Cheese, toasted walnuts and dried fruits.