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2014
ICE WINE OF GEWURZTRAMINER

**GREAT NORTHWEST WINE
EXCELLENT
COMMENTS**

2014 was the hottest vintages on record in the Washington state wine industry. That helps explain why the Gordons achieved a ripeness of 41 Brix by the time of the picking, and Tennyson, who waited through a press cycle of 12 hours, finished with 25% residual sugar after fermentation. Appealing aromas hint at dried banana, baked pineapple and lavender-infused honey drizzled over baked apricot crumble. Between the gums, it's akin to Pineapple Upside Down Cake and apricot jam. Its honeyed and rich structure is reminiscent of icewine from British Columbia as pinches of clove and cardamom make for a bold and spicy finish. Enjoy with a wedge of Cougar Gold.

GORDON
Estate

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