



PACIFIC RIM
Twin Vineyards Gewürztraminer
Washington

Area of Production:

Yakima Valley, Washington.

Soil:

Wind-blown loess on basalt bed rock.

Grape Variety:

100% Gewürztraminer.

Production Technique:

We put the juice and the grape skins in contact for 12 hours to extract and unleash the exquisite Gewürztraminer aromas locked in the skin. A fraction of the blend (20%) is fermented as an orange wine on the skin. The remaining of the grapes are fermented for 20 days with native yeasts at cool temperature and the fermentation is arrested to the desired sugar level. We do not use any oak and do not put the wine through malolactic fermentation.

Characteristics:

Color: Pale gold.

Bouquet: Roses, lychee, clove.

Taste: Passion fruit, melon and tangerine.

Alcohol Content: 12.9%.

Total Acidity: 5.5 g/L.

Residual Sugar: 18 g/L.

Ideal with spicy Indian food, lemon chicken and blue cheeses.

