



PACIFIC RIM

Stunningly aromatic with intense varietal character of lychee and rose petal and a spicy complexity. Perhaps the most awarded Gewürztraminer in North America.



PACIFIC RIM GEWÜRZTRAMINER

Exceptional single vineyard selections from our most prized vineyards in the Columbia and Yakima Valleys, WA. Fermented with native yeasts and expertly crafted to portray a true sense of place.

SOIL

Wind-blown loess on basalt bedrock.

PRODUCTION TECHNIQUE

We put the juice and the grape skins in contact to extract and unleash the exquisite Gewürztraminer aromas locked in the skin for 12 hours. 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 temperatures and the fermentation is arrested to the desired sugar level (about 18 g/l). We do not use any oak and do not put the wine through malolactic fermentation.

BOUQUET

Roses, lychee, clove.

TASTE

Passion fruit, melon and tangerine.

FOOD PAIRING

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

ORIGIN

Yakima Valley,
Washington

VARIETIES

100% Gewürztraminer

ANALYSIS

| | |
|----------------|-----------|
| Alcohol | 12.9% Vol |
| Total Acidity | 5.5 g/l |
| Residual Sugar | 18 g/l |

SIZE(S)

750ml 8 99552 00118 0

PACK(S)

750ml 12pk