

2007 G2 Late Harvest Gewürztraminer VINUM CELLARS

TECHNICAL NOTES ▼

Varietal Composition.....	100% Gewürztraminer
Appellation.....	San Benito County
Designation.....	Vista Verde Vineyard
Winemakers.....	Richard Bruno, Chris Condos
Harvest Brix.....	32° (average)
Alcohol.....	11.5%
TA (g/100ml).....	0.79
pH.	3.21
R.S.	12.5%
Barrels.....	100% French Oak
Production.....	124 cases 375ml

LABEL ▼



DESCRIPTION ▼

G2 = [gravitational force]2
Gewürztraminer is an exotic grape loaded with terpenes or floral compounds unique to this varietal. However, we don't just pick at ripeness, it hangs exponentially long to give an incredible explosion of flavors which is best described in one word: "Ka-Pow!".

This Late Harvest Gewürztraminer comes from the Vista Verde Vineyard located in the hills just north of the Pinnacles in San Benito County. The grapes were hand-harvested November 1st at 32 Brix, then cold fermented in stainless steel tank.

TASTING NOTES ▼

Light golden color with intense, juicy fruit aromatics such as Lychee, Bartlett pear, apricot and Meyer lemon zest with exotic spices of jasmine, clove and faint traces of juniper. The palate is medium and not too sweet as the focus is on acidity and balance, which lends itself to pairings as diverse as artisan cheeses and lemon tarts. The acidity will lift a Crème Brulee, yet the sweetness just enough to cut through Stilton with honey. The nectary mouth feel has the exact texture of Blenheim Apricots, the balance and depth of a fine German Riesling and the finish and balance of a fine Sauternes, just more floral.

FACTS ▼

- ▶ Small production, seldom vintages.
- ▶ Multiple 91 points reviews in the wine press.