

SAWTOOTH

2006

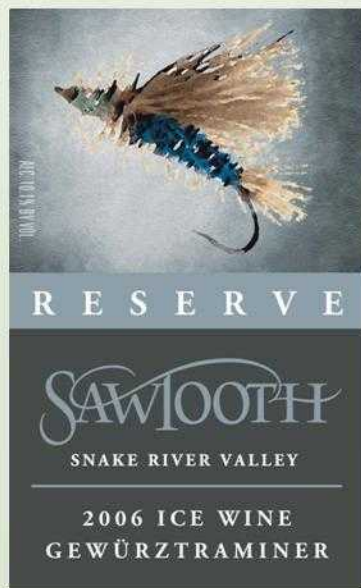
Reserve

Gewürztraminer

Ice Wine

Tasting Notes

Opulent aromas of peach and apricot nectar, with hints of orange, honey and holiday season spices. This wine has rich and luscious fruit nectar flavors with a nice acidity and a long memorable finish.



Vineyard:

Sawtooth Vineyard

AVA:

Snake River Valley

Fermentation:

Hand picked on an early, cold November morning while the grapes were still lightly frozen and immediately pressing, yielding sweet nectar like juice of 34.2 brix. A slow, cool fermentation followed to preserve the intense fruit aromas of this concentrated wine. We then stopped the fermentation at 16.9% residual sugar leaving the wine with nice sweetness but crisp acidity to balance fruit flavors.

Blend:

100% Gewürztraminer

Cases Produced:

460

Release Date:

June 1, 2008

Statistics:

Alcohol: 10.1% - TA: .90—PH: 3.37

Residual Sugar: 16.9%

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