

# SAWTOOTH

W I N E R Y

## 2005 LATE HARVEST GEWÜRZTRAMINER

### TASTING NOTES:

*Aromas of pear, apricot, peach nectar and honey with nice spicy clove. Fruit nectars carry into the mouth with hints of honey, nicely crisp but pleasantly sweet, a well balanced dessert wine.*

**VINEYARD:** Sawtooth

### FERMENTATION:

Harvested December 7th We allowed this grape to hang an extended period of time to obtain the rich, spicy nectar flavors the only Gewürztraminer can get. We than harvested and fermented slowly in a stainless fermentor to maintain the fruit characteristic of the varietal.

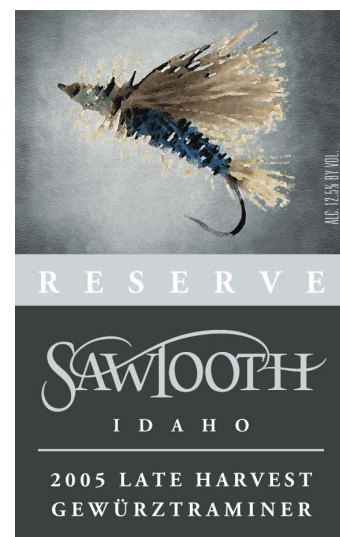
**BLEND:** 100% Gewürztraminer

**CASES PRODUCED:** 300 (375ml)

**RELEASE DATE:** June 2007

### STATISTICS

Alcohol: 11.5%  
Brix @ Harvest: 32  
PH: 3.35  
R.S.: 10.4%



### FOR MORE INFORMATION:

Ken McCabe  
President-Sales-Marketing  
600 University Street, Suite 2500  
Seattle, WA 98101  
Phone: 206-728-9063 ext. 209  
Fax: 206-728-9327  
e-mail: kenm@sawtoothwinery.com

Brad Pintler  
Winemaker/General Manager  
13750 Surrey Lane  
Nampa, ID 83686  
Phone: 208-467-1200  
Fax: 208-468-7934  
e-mail: bpintler@sawtoothwinery.com