GEWÜRZTRAMINER

VINTED. 2011

DANCING COYOTE

TASTE:

A highly aromatic, medium-bodied white wine with a vibrant acidity and a touch of sweetness. This wine is characterized by wonderful aromas of rose petals and honeysuckle, a hint of spiciness and a long, pleasant finish.

FOOD PAIRINGS:

The perfect complement with spicy Thai or Vietnamese food, as well as Indian curries. It's also a great choice for seafood dishes such as sushi, oysters or grilled fish. Or, savor it by the glass with olives and tangy cheeses.

VITICULTURE NOTES:

Gewürztraminer is the most typical Alsatian wine. Gewürz means "spicy" in German, which is the main characteristic of Gewürztraminer. Traminer means "coming from Tramin", a small city in south Tyrol, Austria, where the grape originates from. The Clarksburg appellation is ideal for producing white varietals such as Gewürztraminer, mainly due to its climate and rich sandy, clay soils. Our vineyards enjoy hot, summer days from the Sacramento Valley, which allow the intense aroma of the fruit to develop. But they are also exposed to the cool maritime breezes from the bay in the evenings giving the grapes a fresh acidity. We take special care in all aspects of our grape growing from deficit irrigation, to precise pruning techniques, to handpicking at harvest.

WINEMAKING NOTES:

Handpicked at optimal maturity, the grapes were pressed whole cluster and the subsequent juice was cold settled. The juice was racked off solids and then cold fermented for several weeks.

APPELLATION:
Clarksburg
ALCOHOL:
13.5% by Vol.
RESIDUAL SUGAR:
1.5 g/100 mL (%)
PH:
3.40
TOTAL ACIDITY:
5.1 g/L as Tartaric Acid
HARVESTED:
September 21, 2011
BRIX AT HARVEST:
25.0˚ Brix Average
BOTTLED:
February 20, 2012
PRODUCTION:
572 cases

www.dancingcoyotewines.com