

HOP KILN WINERY

2006 NORTH COAST GEWÜRZTRAMINER

Blend:	95% Gewürztraminer 5% Muscat
Fermentation:	0% Barrel Fermentation
Aging:	5 Months in Stainless Steel
Filtered or non-filtered:	Filtered
Bottled:	February 27, 2007
Release Date:	March, 2007
Cases Produced:	400
R.S.	.8 g/100ml
T.A.	.496
PH	3.76
ML	No
Alcohol:	13.6%

Prominent floral aromas of jasmine and orange blossom meld with delicate notes of allspice and ginger.

Following the exotic aromas come complex flavors of melon, white peach and citrus, zestfully balanced by the wine's acidity. The lingering finish is rich and fruity. A variety revered in Europe, where they serve Gewürztraminer with charcuterie and fullflavored cheeses, the wine shows beautifully with dishes featuring curry, chili, five spices, lemongrass, or coconut. Slightly off-dry, the 2006 Gewürztraminer stands alone as an elegant aperitif.

\$22.00/750ml

