

DRY GEWÜRZTRAMINER

"I love showing this variety to people as it is often an eye-opening experience for them and something that they rarely forget. When you smell a Gewürztraminer there's no confusing it for another wine due to its easily recognizable spicy personality. Describing all the aromas and flavors found within is also a wonderful adventure that I want to share with our customers. Then your final challenge is to dream up some menu to enjoy with it.... Don't resist the challenge. Cheers!"

—Melanie Krause, Winemaker

TASTING NOTES

Aromas of white tea, apricot, and clove are repeated in the flavors with a long finish that is accompanied by ghostly notes of ginger, honey and salinity that only leave you asking for more.

PAIRING SUGGESTIONS

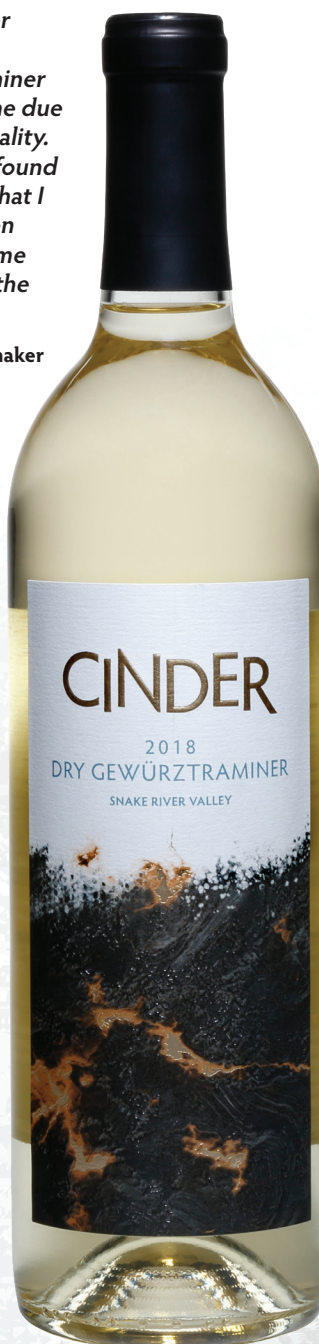
Be daring and try German beef rouladen or fresh soft pretzels with beer-cheese sauce.

WHEN TO DRINK

Enjoy now!

SOURCED FROM THE FOLLOWING VINEYARDS:

- Bankhead



DRY GEWÜRZTRAMINER

THE VINTAGE

The 2018 vintage heralded the welcome return of vines that had been retrained after the winter-cold damage of 2017. Beautiful weather and a moderately sized crop made for ideal conditions for a high-quality vintage. A warmer than average summer with growing degree days over 3100 was followed by cool fall weather. September and October were dry and cool, allowing for slow, steady ripening of the grapes. White wines are vivacious, with lovely acidity to balance expressive aromas and flavors.

PRODUCTION NOTES

- Grapes are hand-picked in September, pressed whole-cluster.
- Picked at around 21-23 brix, once the grapes reached full maturity.
- Left on skins for 2-3 hours. *Note: This is one of the few white grapes we foot-crush before pressing, which allows the aromatics of clove and ginger enough time to be drawn out of the skins into the juice.*
- The juice is fermented in 100% stainless steel tanks at very low temperatures for 2 weeks.
- Filtered & bottled early in January 2019 to ensure freshness.

WINE PROFILE

VINTAGE	2018
VARIETAL	Gewürztraminer (92%), Viognier (8%)
APPELLATION	Snake River Valley
ACID	5.9 g/L
pH	3.43
RESIDUAL SUGAR	0%
ALCOHOL %	13.1%
VOLUME	750 ml
CASES PRODUCED	410

CONTACT US

107 E. 44th St., Garden City, Idaho | 208-376-4023

 CinderWines  @CinderWines  CinderWines.com