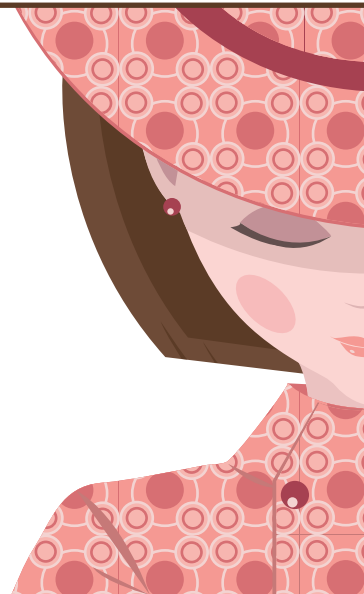


JUNE 2008

Gewürztraminer Blush



PUT A LITTLE PINK IN YOUR CHEEKS



RELEASE DATE

June 2008

VINEYARD LOCATION

Mendocino County, California

VARIETAL COMPOSITION

95% Gewürztraminer
5% Merlot

STARTING SPECIFIC GRAVITY

1.090

ALCOHOL OF FINISHED WINE

12.7% by volume

PH

3.4

TITRATABLE ACIDITY

7.5 grams per litre

SWEETNESS

Medium Dry

BODY

Light to Medium

FOOD MATCHES

BBQ Chicken, Grilled Sweet Peppers, Curry

WINEMAKER'S COMMENTS

Gewürztraminer is well known for its inviting spicy and complex character. We add a splash of red Merlot to the Gewürztraminer for colour and depth. The result is a delicious fruity blush wine with flavours of tropical fruit, apricots and guavas. The slight residual sweetness is perfectly balanced by the acidity to produce a nice, dry but soft effect. Serve well chilled.

"The colour is a pinkish salmon hue. The aroma is quite fruity. Very clean on the palate. The first taste is fresh and soft with the acidity preventing any cloying effect. Quite luscious and exotic. I liked the taste of this wine, particularly the balance of sweetness and acidity. A super wine for enjoying on the patio on a summer's evening. I would serve this wine with spicy shrimp from the BBQ." John Arthurs