



In the spring of 2004 we grafted a four acre vineyard block of Chardonnay over to Gewurztraminer. We employed the tried and trusted T-Bud grafting method to accomplish this task. The method consisted of cutting off the chardonnay wood from the top of the vine, making two "T" shaped incisions, one on each side of the remaining vine trunk and grafting in Gewurztraminer bud wood. The previous year's pruned canes from our favorite Gewurztraminer block were held in cold storage over the winter to supply the new bud wood.

The 2008 vintage was harvested in two small picks about a week apart in mid-October. Early morning picks allowed for extremely cool fruit and gentle pressing was followed by a slow, cool fermentation in temperature controlled stainless steel tanks. The result is the preservation of the luscious, aromatic flavors of this unique grape.

Aromas of rose, lemongrass, chalky cherry candy, orange blossom, and spice tickle the nose. The palate is characterized by rose, citrus, spruce, nutmeg and a pleasant mineral note. The mouth-feel is round but accompanied by pleasantly crisp acidity, followed by a smooth, long finish. A great accompaniment to spicy Asian fare.

Harvest Date: October 8-14, 2008  
Sugar at Harvest: 23.9° Brix  
Alcohol: 13.7%  
Total Acid: 0.56 g/100mL  
Cases Produced: 344