



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.

In 2009, the T-bud block was harvested in the very beginning of October. An early morning pick 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 distinctive grape.

Perfumed aromatics of lemongrass, lychee, lime, with just a whiff of gardenia and spice will delight the nose. The palate exhibits lovely honeysuckle, citrus fruits, green tea, with a brilliant minerality on finish. The mouth-feel is rich on the entry, yet has a pleurably bright acidity, followed by a wonderfully long finish. It will be a great accompaniment to all kinds of spicy Asian and Indian foods, a shaved fennel and citrus salad, or even simply grilled mahi-mahi.

Harvest Date: October 3, 2009
Sugar at Harvest: 25.5° Brix
Alcohol: 14.2%
Total Acid: 0.55 g/100mL
Cases Produced: 170