

2014 GEWÜRZTRAMINER

FALCON SERIES



Estate
GEWÜRZTRAMINER
2014

WASHINGTON STATE
YAKIMA VALLEY
ALCOHOL 13.0% BY VOLUME

“This pretty wine possesses delicate spice notes and a floral perfume with tantalizing flavors of citrus, pear, allspice and honey.”

-Flint Nelson, Winemaker

Notes from the Winemaker:

This pretty wine possesses delicate spice notes and a floral perfume. In the nose you will find hints of citrus blossom, clover honey, baking spices, and honeysuckle. In the mouth there are tantalizing flavors of citrus, pear, allspice and honey. These sweet flavors linger for some time, and are clean and balanced by firm acidity.

The Gewürztraminer for this semi sweet German varietal came from Kestrel View Estate Vineyards. The fruit was hand harvested and whole cluster pressed to a stainless tank. The juice underwent a cool slow fermentation using Côte de Blanc yeast. The combination of these factors helped to preserve the fine fruit and floral qualities. This in combination with the spicy character of Gewürztraminer, and a residual sugar of 1.2%, results in a wine which is delicate and fruit driven with subtle sweetness.

Tasting Notes:

Food Pairing	Vineyard	Blend	Case Production	Price
Middle Eastern and Moroccan cuisine	100% Kestrel View Estate Vineyard	100% Gewürztraminer	400 Cases	\$13 per bottle