

# 2015 ESTATE GEWÜRZTRAMINER

## FALCON SERIES



*Delicate and fruit driven with subtle sweetness*

### VINIFICATION:

The grapes for this German varietal came from our Kestrel View Estate Vineyards. The fruit was hand harvested and whole cluster pressed to a stainless tank where the juice then underwent a slow cold fermentation using EC1118 yeast. This process preserved the fine fruit and floral qualities, which combine with the spicy character of Gewürztraminer and a residual sugar of 1.1% to result in a wine which is delicate and fruit driven with subtle sweetness.

### WINE MAKER NOTES:

This pretty wine possesses a delicate spice note associated with Gewürztraminer, some nice baked pie notes and floral perfume. The wine has a light straw color and the legs are lean and smooth. In the nose you will find hints of citrus blossom, clover honey, baking spices, and melon. In the mouth there are tantalizing flavors of citrus, pear, cream and honey. These sweet flavors linger, but give way to a clean and balanced finish framed by firm acidity.

### TASTING NOTES:

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FOOD PAIRING	VINEYARD	BLEND	CASES PRODUCED	TECHNICAL
Middle Eastern and Moroccan cuisine	100% Kestrel View Estate Vineyard	100% Gewürztraminer	560 Cases	Alc. 13% pH: 3.63 TA: 6.3g/l RS: 1.1%

# CRAB RANGOON

PAIR WITH 2015 ESTATE GEWÜRZTRAMINER

## INGREDIENTS

- 8 oz Cream Cheese, at room temperature
- 2 oz crab meat or 2 sticks imitation crab meat (finely diced)
- 1 tablespoon powdered sugar  
Pinch of salt
- 20 wonton wrappers
- Oil, for deep frying



## PREPARATION

- Mix the cream cheese, crab meat, sugar, and salt in a bowl until well blended.
- Place 1 tablespoon of the cream cheese filling in the middle of each wonton wrapper.
- Dab some water on the outer edges of the wonton wrappers and fold the two ends of the wrapper together. Fold the other two ends to make a tiny parcel pictured above. Pinch to seal tight and prevent leakage.
- Heat a pot of oil for deep-frying and fry the crab rangoon until golden brown. Dish out with a strainer or slotted spoon, draining the excess oil by laying the crab rangoon on a dish lined with paper towels.
- Let the crab rangoon cool down a bit before serving them with sweet and sour sauce.