

2016 LEAVENWORTH WHITE

FALCON SERIES



VINIFICATION:

Our Leavenworth White is a special, limited edition white table wine sold exclusively from our Leavenworth location. This Bavarian themed village, nestled in the Cascade Mountains, deserves a wine made from a variety that similarly transports you with the very mention of its name. Gewürztraminer originated in Italy's Alps, in the small village of Tramin/Termenno, and we have crafted this old world, single varietal bottle with the heart of Leavenworth and its many visitors in mind. After hand harvesting the grapes, we whole-cluster pressed the juice into a stainless steel tank where it underwent a slow, cool fermentation to preserve its fine fruit and floral qualities.

WINEMAKER NOTES:

This pale straw colored wine possesses delicate fruit and spicy notes. In the nose, you will find hints of raspberry, lychee, and fresh cut straw. Clean and revitalizing notes of grapefruit with a subtly sweet secondary citrus develop into a lingering allspice finish, balanced throughout by firm acidity.

YOUR TASTING NOTES:

AGING PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
9 Months in Stainless Steel	100% Kestrel View Estate	100% Gewürztraminer	Alc. 12.3% TA. 5.94 RS 0.72%	261

GINGER CHICKEN STIR FRY

PAIR WITH FALCON SERIES LEAVENWORTH WHITE



INGREDIENTS:

- 2 Tbsp Tree Ear Mushroom, soaked until soft
- 1/2 cup peeled and julienned fresh ginger
- 2 small mild red chili peppers (fresno or serrano) or sweet red peppers, cut diagonally into 1/2 inch pieces
- 1 small white onion, peeled and cut into small sections
- 1 Tbsp minced garlic
- 2 spring onions, cut into 1 inch pieces
- 1/2 lb (200 grams) chicken breast, cut into 1 inch pieces
- 2 Tbsp cooking oil (e.g. palm, soybean, or corn)
- 1 Tbsp Thai Yellow Soybean Paste
- 1 Tbsp Golden Mountain Seasoning Sauce
- 1 Tbsp Thai Fish Sauce
- 2 Tbsp sugar

PREPARATION:

Preliminaries: Wash and peel about 3-4 inches of ginger root. Julienne into thin 1 1/2 inch long pieces. Set aside. Pre-soak the dried mushrooms for about 5 minutes. Trim away tough core of the mushrooms, slice into pieces and set aside. Cut red peppers diagonally into attractive approximate half-inch pieces. Peel and cut white onion in half and then into smaller sections lengthwise. Set aside. Peel and mince the garlic (or simply smash the cloves with a side of a cleaver if you prefer and add whole to your stir-fry). Cut spring onion into approx. 1 inch pieces, discarding the tops. Wash chicken and pat dry. Cut into bite-size pieces, approx 1 1/2 inch length, 1/2 inch wide by 1/4 inch thick.

Heat wok over high heat. Add cooking oil, heat quickly (10 seconds), add garlic, stirring. Add chicken and cook until opaque and no longer pink.

Add ginger and white onion, stir-frying briefly. Add mushrooms and continue to stir-fry another minute (depending on heat).

Add soybean paste, Golden Mountain Seasoning Sauce, fish sauce and sugar, stir-frying to combine and cook for another 1-2 minutes until thoroughly combined. The vegetables should still be somewhat firm, not soft. Add spring onion, red chili peppers, quickly stir to combine and transfer to a serving plate. Serve hot for best taste.