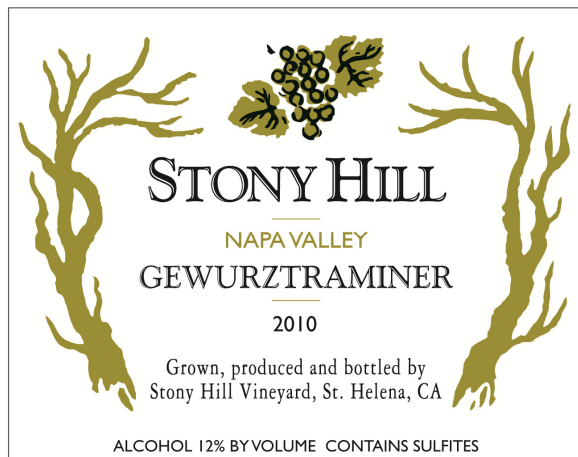




2010
Napa Valley Gewurztraminer
∞

We think our Gewurztraminer is the perfect accompaniment to our California cooking, which is so dominated by seriously well-flavored Mexican and Asian food. The 2010 is palest straw in color with a clean aroma redolent of grapefruit, rose petals, and of course, the Asian Lychee. When you taste this wine you'll feel a crisp freshness on the palate that cuts through all the spicy flavors of the dish and acts as a palate cleanser. A bit of spice and fair amount of minerality add levels of complexity to this seemingly simple wine, which was barrel fermented in the oldest of old barrels, dating back to the '70s and early '80s. The modest size of the 2010 crop reflects the old age of many of our Gewurztraminer vines. Planted in 1959, they had simply stopped bearing fruit so, sad to say, we had to remove many of them. A tasty food pairing would be spicy Asian lettuce wraps with either chicken, shrimp, or pork. Yum, yum!



Varietal:	100% Gewurztraminer
Age of Vines:	14 - 63 years old
Grapes:	Grown, produced, & bottled at Stony Hill Vineyard
Barrel Aging:	6 months in aged French Oak
Total Acidity:	.65
Residual Sugar:	Dry
Alcohol:	12%
pH:	3.30
Bottling Date:	March 15, 2011
Release Date:	September 2011
Aging Potential:	5+ years
Cases Produced:	222 cases
Retail Price:	\$24.00/bottle