

FETZER®

VINEYARDS

2004 GEWÜRZTRAMINER



Harvest

The fruit for this wine was sourced primarily from select growing regions in Monterey, Santa Barbara and Mendocino counties. The grapes were harvested through late September, at an average 23.5° Brix.

Winemaker Notes

Crisp acidity combined with delicate fruit flavors and a touch of residual sugar are the hallmarks of Fetzer's Valley Oaks Gewürztraminer. These qualities are complemented by forward floral aromas and complex richness which comes from blending small amounts of aromatic Muscat in the popular blend.

The wine is a deep golden straw color, with a nose of dried apricot, spicy peach, with a touch of rose petal and honeysuckle. In the mouth, crisp green apple, honeyed apricot and peach flavors meld with the traditional spicy flavors of Gewürztraminer. This medium-bodied wine's off-dry style strikes the perfect balance between its sweetness and bright, crisp acidity. This fresh, soft wine is a true delight to sip, and pairs well with many ethnic food styles, such as Asian or Hispanic cuisines.

Winemaking

Fetzer Vineyards sources Gewürztraminer grapes from cool regions of California to ensure the highest quality wine. The slower ripening allows the development of the vibrant fruity and varietal spicy characters. To fully capture the delicate fruity and floral components of this wine, the winemaking team chose to cold ferment at 50-52°F in stainless steel tanks. The addition of Muscat adds to the layered floral character of the wine bringing a balance to the spicy flavors of the Gewürztraminer grapes.

Food Pairing

Fetzer Gewürztraminer is really quite versatile. This wine will pair beautifully with a Chinese Chicken Salad as well as your Thanksgiving turkey dinner. Try it with *Marinated & Grilled Prawns with Melon Pineapple Sauce*, or *Thai Spring Rolls with Spicy Peanut Sauce*. For more recipes and pairing on our wines, visit the web at www.Fetzer.com.

Harvested at 23.5° Brix | Bottled: December 2004

Acid/pH: 0.78/3.10 | Alcohol: 12.0% | Residual Sugar: 3.41%