



Hainle Vineyards - 2003 Hainle Gewürztraminer

Gold medal, International Taster's Guild, Washington,OR, Bronze medal International Grand Cru-Long Beach, CA



This wine is a blend of 75% Gewürztraminer and 25% Traminer. Traminer is a very old variety (reputed to originate in the town of Tramin in the North of Italy), which is now quite rare, as it has been replaced by its more aromatic offspring, Gewürztraminer. Traminer shares a similar fruitiness and spiciness with Gewürztraminer, but is usually more subtle, and a little earthier in its aromas. There are very few wineries in BC which grow and produce Traminer in commercial quantities, whereas Gewürztraminer is grown fairly widely, and is well adapted to this northern climate.

The Traminer was grown in our Hainle vineyard; the Gewürztraminer was grown at our Deep Creek vineyards. Both vineyards are operated according to organic standards; no pesticides, herbicides or mineral fertilizers are used. The only spray applied is elemental sulphur to control powdery mildew, and occasional spot sprays of soap to control leaf hoppers. Hainle Vineyards' cellar practices and Vineyards are certified organic (PACS certification # T-16-412 and comply to internationally accepted organic food processing guidelines and in compliance to our family wine purity law of 1856.

Harvest	Oct 21 and 24, 2003
Avg.sugar	24.8
Bottling	May 2004
Cases	244
Alc/Vol	13.1 %
Residual sugar	1.0 g/l
Acid	6.9 g/l
Cellar Potential	until at least 2023

The fruit spent 12 hours on the skins after crushing. The wine was fully fermented to complete dryness (1 g/l residual sugar) in stainless steel tanks, and then spent about 7 months on the lees.

The wine has aromas suggesting tropical or soft fruit, with hints of nut. It is full and quite soft in the mouth, although there is still sufficient acidity in the wine to give it backbone and structure. It is drinking well now, but will hold in the cellar for at least another 10 years. As this variety ages, beautifully rich nut character develops and the texture becomes more honeyed and oily on the palate.

Gewürztraminer is an excellent choice with mildly sweet/spicy dishes such as light curries, grilled seafood or poultry, dried fruits or with sweeter vegetables like yams, squash and carrots. Try it with a creamy ginger/carrot soup or roasted pork tenderloin in a compote style sauce made with tamarind, dried apricots and figs.

This wine is sold only directly at the winery and some select Wine stores due to its limited quantity.

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