



Hainle Vineyards - 2007 Hainle Gewürztraminer

Alsatian style Gewürztraminer



This dry Gewürztraminer shows well with notes of litchi, white pear and yellow roses, it has crisp acidity and a lovely balance. It has been an extended amount of time on the lees (sur lee) which gives the wine a full body and a hint of vanilla on the finish. This wine has been kept in stainless steel tanks for three years and racked seven times before unfiltered bottled. It was made to last many years to come but is nice to drink right now. It will pair great with Asian and East Indian food, but also will be a good match for rich German food.

Enjoy now or in 15 years.

Harvest	October 15 2007
Avg.sugar	23.5 Brix
Bottling	July 15 2010
Cases	350
Alc/Vol	12.7 %
Residual sugar	2.8 g/l
Acid	7.1 g/l
Cellar Potential	15 years