

DESERT WIND

2007 Late Harvest Gewürztraminer Wahluke Slope, Columbia Valley, WA

Cases produced: 248 (375 ml. bottles)
Vineyard: Desert Wind Vineyard
Appellation: Wahluke Slope, Columbia Valley, WA
Harvested: November 23, 2007
Brix at Harvest: 27.5°
Fermentation: Fermented in stainless steel at 55°F
Blend: 100 percent Gewürztraminer
Final #s: Alcohol 12.4 percent • TA 0.46 g/100ml
pH 3.62 • RS 9.1 g /100ml
Release Date: October 2008

Winemaker's Notes

A portion of our Gewürztraminer grapes were allowed extended hang time on the vine in order to produce ultra-concentrated flavors and aromas. The fermentation took place in a small stainless steel tank to enhance varietal aromas and then the tank was chilled down to stop the fermentation at 9 percent sugar. The resulting 2007 Desert Wind Late Harvest Gewürztraminer is an expression of both the viticultural and winemaking techniques employed to create it. The wine has medium-body, good acidity, and a lingering sweet finish. It has aromas of crisp apple and lush tropical fruit. Enjoy this wine with baked apples, mild cheeses, or just by itself.

Vineyard

The Wahluke Slope is located in Eastern Washington's Columbia Valley. The site is considered Zone 3, the hottest in the region. Our 480-acre vineyard is a southern facing block with a two percent slope and shallow, rocky soil. The vines are irrigated with an underground drip system; double catch wires are used to increase air circulation during the growing season. Leaf pulling and cluster thinning are important steps in aiding the ripening of the grapes.



FOR THE LATEST AWARDS AND ACCOLADES, PLEASE VISIT
WWW.DESERTWINDWINERY.COM

2258 Wine Country Road Prosser, WA 99350
Phone: 509.786.7277 866.921.7277 Fax: 509.786.3382
info@desertwindwinery.com www.desertwindwinery.com