



2009 GEWURZTRAMINER VQA FOUR MILE CREEK

The Vineyard

The Gewurztraminer vines are planted on the Rickety Bridge Vineyard which has the highest amount of loam content in the clay soils of all of Dyck Family Vineyard's farms. The Dyck Family Vineyards grow Gewurztraminer Clone 47 – this clone is known to make wines with exceptional quality and wonderful varietal characteristics. In order to produce a wine with the complex aromatics of typical of Gewurztraminer, the grapes were cropped at 1.7 tonnes per acre and were harvested on October 7, 2010 marking the first picking of the incredibly late 2009 vintage.

The Winery

Immediately after harvest the grapes underwent a long, gentle pressing after which the must (or juice) was transferred into a stainless steel tank for cold settling prior for approximately 24 hours. Once the clean juice was racked off the sediment, the juice was inoculated with yeast chosen specifically to accentuate the intense aromas characteristic of Gewurztraminer grapes. After 17 days of cold fermentation to preserve the delicate nuances, the wine was then racked off of the lees (or dead yeast cells) and underwent tank ageing until it was bottled on May 19, 2010.

The Wine

This dry, elegant style of Gewurztraminer exhibits a complex nose of fresh ginger, rose blossoms, peach, nectarines and pineapple. On the palate, a hint of lanolin compliments the refreshing acidity leaving a lingering finish of crisp tart apple on the finish. The refreshing acidity and elegant characteristics of this wine make it particularly food friendly. A spectacular match with traditional Swiss cheese fondue, smoked salmon, Asian-influenced dishes and curries.

Alcohol/Volume: 11.5%
Residual Sweetness: 4.4 g/L
Production: 392 cases

Price: \$17.95
Availability: Winery Only

