



DANIEL GEHRS WINES

Limited
2008 GEWURZTRAMINER
MONTEREY

The genesis of this wine goes back to my quest for a cool climate Chenin Blanc in the spring of 1991. I found the object of my search on the deserted, dusty back roads of eastern Monterey County and that is also where I was introduced to this Gewurztraminer. The Chenin Blanc and the “Gewurz” vines were growing side by side in contiguous blocks; both planted in 1988. This is a low vigor, cool, late ripening site with such low soil fertility that the only other thing that even grows here is tumbleweeds... Yet, the magic of its felicitous amalgam of de-composed granite, iron, limestone and chalk infuses the wines coaxed from this improbable soil with a palpable, yes European, mineral “tang” which is an unmistakable signature of the *terroir* in both the Chenin Blanc and Gewurztraminer wines. The grapes for this year’s wine were picked at night and delivered cold to the winery at 9 a.m. the next morning. After pressing and settling for two days the juice was inoculated with Epernay yeast and cold fermented for thirty-two days at 55-59 degrees. This exciting Alsatian/Germanic-style wine has a very delicate pale straw color. The bright, youthful aromas are quite perfumy with rose petal, lychee and spice wafting up from the glass. The lush flavors are of honey, kumquat, winter pear and kiwi. An almost illusory hint of sweetness glides effortlessly across the palate ending in a super-clean and bracing mineral finish with soft natural fruit acidity. Aging potential: up to 3-5 years. Best with: appetizers, Asian foods (Chinese, Thai, Japanese), shrimp, scallops, lobster, creamy chicken dishes, entrée salads.

~ DANIEL GEHRS *Founder/Winemaker*

WINE PROFILE

VINTAGE: 2008
APPELLATION: Pinnacles District: NE Monterey County
HARVEST: October 6
FERMENTATION: Temperature controlled stainless steel at 55 degrees Fahrenheit.
AGING: Brief. The wine was bottled on November 25.
VARIETAL COMPOSITION: 100% Gewurztraminer



TECHNICAL DATA

ALCOHOL: 13.9% WINE PH: 3.24 WINE ACIDITY: .64
RESIDUAL SUGAR: 0.67% CASES BOTTLED: 352 UPC: 7 60919 05304 6
DEGREES BRIX AT HARVEST: 23.0

AWARDS

SILVER: 2009 San Francisco Chronicle Wine Competition
SILVER: 2009 Pacific Rim International Wine Competition
SILVER: 2009 Grand Harvest Awards
SILVER: 2009 Riverside International Wine Competition
BRONZE: 2009 San Francisco International Wine Competition
BRONZE: 2009 Orange County Competition