

# Winemaker's Notes

## PRODUCT INFORMATION SHEET

VARIETY:	<b>Gewürztraminer</b>
APPELLATION:	<b>American</b>
VINTAGE:	2013
ALCOHOL:	9.9%
ACIDITY (%):	0.82 (As Tartaric)
pH:	2.98
RESIDUAL SUGAR (%):	7.10%
BRIX at HARVEST:	
YEAST:	Steinberg-DGI-228
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	100% Stainless Steel Fermentation, no oak was used.
	<b>VEGAN Friendly</b>



UPC Number: 0-88596-10604-7  
750 ML Bottles/Case: 12  
Weight LBS/Case: 36.0

Cases/Pallet: 75  
Cases/Tie: 15  
Ties/Pallet: 5

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Gewürztraminer is a spicy aromatic variety made from grapes with a pink to red skin color, making it a "white wine grape" as opposed to the blue to black-skinned varieties of "red grapes". Llano Gewürztraminer has a bouquet of lychee fruit and fresh flowers. Indeed, Gewürztraminer and lychees share many of the same aroma compounds. Made by cool arrested fermentation, Llano Gewürztraminer retains sweetness and small amounts of natural carbon dioxide.

Gewürztraminer's sweetness may offset the spice in Asian cuisine. It goes well with Münster cheese, fleshy meats, wild game and desserts containing fresh fruit.