



## WINE

Gewürztraminer

## VINTAGE

2010

## APPELLATION

Chehalem Mountains

## VINEYARDS

Nicholas Estate

## PRODUCTION

90 cases

## ALCOHOL

13.0%

## SUGGESTED RETAIL

\$18. | bottle

## WINERY INFO

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# 2010 GEWÜRZTRAMINER

## ABOUT

WE HAVE BEEN MAKING GEWÜRZTRAMINER FOR YEARS AS IT IS AN ESSENTIAL COMPONENT OF OUR WHITE BLEND AMYCAS. IN 2010, CHRIS LOVED THE WINE ON ITS OWN SO WE KEPT A SMALL AMOUNT AND CREATED THIS BOTTLING. WE DON'T KNOW IF IT WILL COME AGAIN, SO ENJOY.

## WINEMAKING NOTES

GEWÜRZTRAMINER GRAPES ARE ESPECIALLY DELICIOUS AND IT WAS ALL WE COULD DO TO STOP EATING THEM WHOLE AND GET THEM INTO THE WAITING PRESS. THE JUICE WAS SETTLED OUT FOR A DAY OR TWO BEFORE BEING RACKED OFF OF THE GROSS LEES AND INTO A SMALL STAINLESS STEEL FERMENTATION TANK. WE PREFER A PROLONGED COOL FERMENTATION WITH OUR WHITE WINES, AND THIS IS PARTICULARLY IMPORTANT IN CAPTURING THE COMPLEX VOLATILE AROMATICS OF GEWÜRZTRAMINER. AFTER FERMENTATION WAS COMPLETED THE WINE WAS GENTLY MOVED OFF OF THE LEES AND FINED FOR CLARITY BEFORE A FINAL FILTRATION PRIOR TO BOTTLING..

## TASTING NOTES

THE WINE FIRST ARRIVES WITH A STRONG AROMA OF FRESH PEARS, JOINED IN SUBSEQUENT SNIFFS BY WHITE FLOWERS AND WHITE PEPPER NOTES. THE FLAVORS IN THE MOUTH ARE COMPLEX AND CHANGING. STARTING WITH THE DISTINCT TASTE OF CITRUS PITH AND POMELO, THEY UNFOLD AS THEY COAT THE MOUTH WITH TYPICAL GEWÜRZTRAMINER WAXINESS - INTRODUCING JASMINE BLOSSOMS AND ORANGES WITH THE LINGERING PEARS AND A HINT OF CREAM. THERE IS AN INNATE SWEETNESS IN THIS DRY WINE THAT IS BALANCED WITH AN UNOBTRUSIVE ACID PROFILE. THE TINGLY SPICINESS ('GEWÜRZ' MEANS SPICE IN GERMAN) ON THE MID-PALATE CONTINUES ON THE TONGUE, A SAVORY NOTE THAT LENGTHENS AS A PURE MANDARIN FLAVOR PERSISTS TO THE END. IT CALLS OUT FOR ANOTHER SIP.

DRY GEWÜRZTRAMINER IS A VERSATILE FOOD WINE, PAIRING WELL WITH BUTTERY SEAFOOD AND SALTY CHARCUTERIE. IT ALSO HOLDS UP WELL ALONE AS AN APERITIF. IT ALSO DEVELOPS WELL IN THE CELLAR AND WILL BE A RARE TREAT IF YOU CAN LEAVE IT ALONE FOR A FEW YEARS.



**BROOKS**

[WWW.BROOKSWINES.COM](http://WWW.BROOKSWINES.COM)