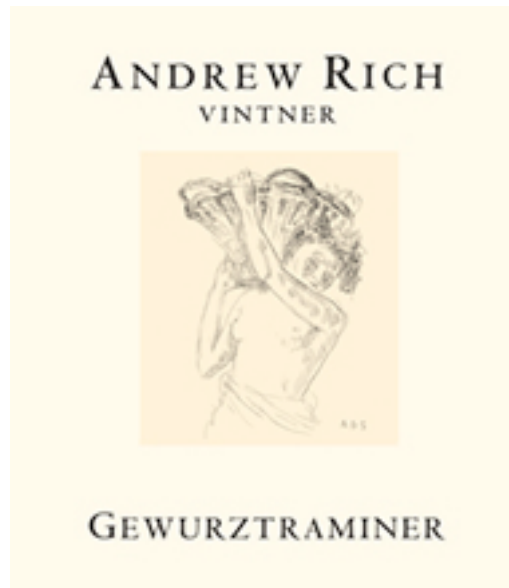


ANDREW RICH WINES

2008 Gewurztraminer Dessert Wine

If you can picture wearing formal dress to a tiki bar, you can imagine this vintage (the 13th) of our ice wine wannabe. In other words, while there is no lack of precision and elegance, the aromas and flavors are strictly tropical: pineapple, guava, passion fruit, with perhaps some peach nectar for good measure. Racy acidity keeps the texture from becoming syrupy and draws out the finish. Savor this superb wine on its own, or with fresh pears and stone fruits, or with slightly sweet pastries.



- Vineyards: Columbia Gorge (62%): Celilo; Willamette Valley (38%): Montinore and BeckenRidge
- Production: 760 cases (375ml)
- Fermentation: Made from grapes that were frozen after harvest. The little reddish Gewürz marbles spend a day or two inside a bladder press as we attempt to relieve them of their very essence. The resulting juice is sweet and concentrated, much of the grapes' water content having been left behind in the form of ice. It will take a good two months of cool fermentation in stainless steel to achieve a perfect balance of sugar, alcohol, and acidity.
- Alcohol: 12%
- Residual Sugar: 17%
- Tanzer: 90 points