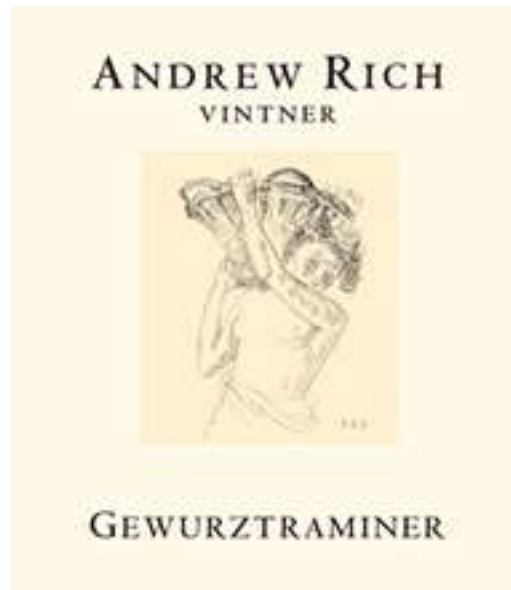


# ANDREW RICH WINES

## 2013 Gewürztraminer Dessert Wine

The eagerly awaited return (and 14<sup>th</sup> vintage) of our ice wine wannabe exhibits the concentration of 34-year-old vines, with aromas and flavors that seem more tropical than Pacific Northwest: pineapple, guava, passion fruit, with perhaps some peach nectar for good measure. Juicy acidity keeps the texture from becoming syrupy while lengthening the finish. Savor this wine on its own, with fresh pears and stone fruits, with mild cheeses, or with barely sweet fruit and nut desserts.



- Vineyard: Celilo, Columbia Gorge
- Production: 207 cases (375ml)
- Fermentation: Made from grapes that were frozen after harvest. The little reddish Gewürz marbles spent two to three days inside a bladder press as we attempted to relieve them of their very essence. The resulting juice was sweet and concentrated, much of the grapes' water content having been left behind in the form of ice. Fermentation lasted nearly four months at cool temperatures until we felt we had achieved the perfect balance of sugar, alcohol, and acidity.
- Alc.: 12%
- Residual Sugar: 17%