

COVEY RUN

QUAIL SERIES 2008 Gewürztraminer

BACKGROUND

World-class Gewürztraminer originates in chilly, dry climates where the grape has an opportunity to ripen slowly and evenly over the growing season. Our Gewürztraminer vineyards are located in the cooler parts of Washington's Yakima Valley, planted at higher elevations and even on northerly facing slopes. Gewürztraminer grown in these areas attains high sugar levels (23-25%), spicy flavors and a lovely red skin color at harvest, much as it does in its native Alsace.

WINEMAKING

2008 was a very cold spring resulting in a late bloom. The cool season kept volatiles intact and heightened acidity levels. After harvesting the grapes in September, the 2008 Gewürztraminer was fermented in stainless steel tanks for four months.

WINE DESCRIPTION

The nose is floral and aromatic with flavors of lychee, rose and a hint of spice coming through clean on the palate. This is the perfect wine to quaff ice cold on the patio on a sunny summer afternoon. It is made with early consumption in mind, and best enjoyed while young.

FOOD PAIRING SUGGESTIONS

Gewürztraminer can be savored on its own or matched with many types of foods. We particularly like pairing this wine with spicy foods and Asian cuisine as it cools the heat of the food and complements the intense and exotic flavors.

TECHNICAL DATA

Winemaker:	Kate Michaud
Appellation:	100% Columbia Valley, WA
Blend:	100% Gewürztraminer
Vineyard Source:	Art Denhoed, Phil Church, Evergreen, Virgil Gamache, Skyline
Harvest Date:	September 2008
Bottling Date:	February 2009
Release Date:	February 2009
Alcohol:	13.0 %
T.A.:	5.7 g/l
pH:	3.28
R.S.:	14.5 g/l
Cases Produced:	23,648