

STONEHEDGE WINERY
TERRIOR SELECT
2008 Mendocino County
Gewurtztraminer

The Vineyards and Winemaking:

These Gewurtztraminer grapes are from Potter Valley in Mendocino County. This cool area is ideal for developing the rich spicy characteristic of this grape.

The grapes were pressed without crushing, and then fermented at 48 F until the fermentation was stopped at 1.6% sugar, and then bottled.

Growing season:

The 2008 vintage was preceded by two years of drought, which continued into the 2008 growing season. 2008 was a difficult growing season, frost in spring, record heat in June, and record cold in late October. Despite all these extremes, the wines turned out favorably, with more fruit characters and less tannins than in a typical year.

Tasting notes:

The 2009 Terrior Select Gewurtztraminer has aromas honey, melon and pears, layered by hints of cinnamon and allspice. The flavors are rich and strong, pear, honey and spice, with a wonderful sweetness to balance it all.



Harvest Date: September 10, 2008

Alcohol: 11.5%

Residual sugar 1.7%

pH: 3.27

Titratable
Acidity: 0.66

Fermentation: Stainless Steel

Blend: 100%
Gewurtztraminer

Appellation: California