



Girardet 2007 Gewürztraminer Frostbite

The Wine:

This delightfully sweet, rich-bodied nectar has aromas and flavors of honey, dried pineapple, and tropical fruits characteristic of the Gewürztraminer variety. The essence and flavors of the grape have been captured and concentrated by the freezing process, resulting in a flavorful treat. Excellent with desserts, pastries, or even all alone. Frostbite has been described as, "Candy in a bottle!"

The Vineyards:

The 35 acres of estate vineyards are farmed using sustainable methods, growing natural grapes in a healthy environment. Beneficial insects and cover crops are used to keep the vines healthy without the use of pesticides, and selected animals are encouraged to live in the vineyards and keep pests away. Dry-farming techniques are used to produce small, flavor-packed berries and conserve water. The vines are always hand-harvested and pruned. The adherence to these natural, Old-World ways has led to the creation of many award-winning wines over the decades.

The Winemaking:

The grapes are frozen immediately after harvest, and then computer pressed whole cluster to capture the concentrated flavors. The juice was fermented cool, at 55°F, in stainless steel to preserve the fresh fruit flavors. Aging entirely in stainless steel to maintain fresh, vibrant flavors and acidity. Bottled on-site using Girardet's state-of-the art automated bottling line, the wine is carefully packaged and cellared where flavors develop to perfection.

The Details:

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| Cases Produced (375ml x12): | 204 |
| Appellation: | Umpqua Valley, Oregon |
| Harvest Date: | October 28th |
| Harvest Brix: | 24% |
| Brix at Pressing | 37% |
| Finished Alcohol: | 12.2% |
| Residual Sugar: | 15% |
| pH: | 3.41 |
| Total Acidity: | .66% |

