

FAMILY CELLARS
SINCE 1982
CLINE

SONOMA COUNTY WINES

GEWÜRZTRAMINER
NORTH COAST
2018

VINEYARDS

Our Gewürztraminer grapes come from three vineyards. One is located between the Russian River and Old River Road, just south of Ukiah where rich soil and cold evenings allow this grape to fully ripen and develop a wonderful spicy character. The balance of the fruit comes from our two estate vineyards, 5 Sisters home ranch estate vineyard in Carneros and Diamond Pile Ranch located in Petaluma, both have a cool climate considered ideal for growing Gewürztraminer.



FERMENTATION & AGING

Grapes were handpicked and destemmed without being crushed, then immediately pumped to our tank press where the juice was gently squeezed from the berries. The juice was then pumped into a stainless steel fermentation tank where it was chilled and settled for two days before being racked (decanted) off the grape solids and inoculated with a pure strain of wine yeast. Fermentation proceeded at a cool 50-55 degrees in temperature controlled stainless, with no oak aging, preserving Gewürztraminer's vibrant fruit character.

WINEMAKER'S NOTES

Gewürztraminer is one of the rare grapes where the fruit actually tastes like the finished wine. Bite into a Gewürtz grape and you will taste peppery spice, citrus and flowers!

FOOD PAIRING

Spicy asian food is a wonderful accompaniment for this wine.

TECHNICAL DATA

Harvest Date: September 10 & 24
Alcohol: 14.5%
Brix at Harvest: 24.2°
Total Acidity:52g/100ml
Final pH: 3.49
Residual Sugar:04%
Cases Produced: 583

