

Santiago Canyon Winery

2008 Dry Gewürztraminer

Celilo Vineyards
Columbia Gorge AVA, Washington

Vineyard: The coolest climate of any Santiago Canyon Winery vineyard is the western Columbia Gorge, where famed Celilo Vineyard is located. This 60-acre operation near the town of Husum - straight north across the Columbia River from Hood River, Ore. The end of the Columbia Gorge is cool enough to preserve the delicate aromatics, which are so essential to Gewürztraminer. Celilo is a dry-farmed vineyard producing America's best known Alsatian style Gewürztraminer fruit, reflecting its sub-alpine location high above the Columbia River.

Vintage: The exemplary 2008 growing season commenced with a dry, mild winter and unusually warm spring, which prompted early bud-break and bloom. The summer was consistently mild, which enabled our modest crop of small-clustered Gewürztraminer grapes to ripen slowly and evenly, developing rich, distinctive varietal flavors, resulting in complexity and more expression of terroir than the warmer vintages allow. The drop in temperature at night during the final weeks of ripening preserved acids, while the warm days and southeast-facing slope gave the vines the maximum amount of time in the sun, allowing the sugars and phenolics to develop fully. Classic Washington summer weather and warmer temperatures in early September, allowed us to harvest our Gewürztraminer fruit at optimum sugar and acid balance with phenolics maturity on October 23rd.

Winemaking: JT's Gewürztraminers have a cult following- as they sell out each spring. The 2008 vintage produced the best Gewürztraminer fruit we've seen in a long time from Columbia Gorge AVA. Because cool climate Gewürztraminer grape fermentations are challenging to complete, we fermented the wine for 15 days at 55° in small batches to carefully control temperature and enhance flavour. Once the primary fermentation was complete we transferred the wine into stainless steel tanks for 2 months of sur-lies aging and clarifying. **Technical Data:** Alcohol 11.8%, Brix 21.3, pH 3.45, TA .63g/100ml, yeast strain Swiss isolate W15.

Tasting Notes: JT's Private Reserve single-vineyard Gewürztraminer shows its cool weather roots with peachy stone fruit, minerals and a heady spicy finish. This wine has tremendous depth yet is simple and straightforward in its approach. Stone, fruit and floral on the nose - citrus, mineral and spice on the palate. Beautifully balanced and layered, JT's Private Reserve Dry Gewürztraminer presents great acidity and lovely white flower scents and flavors, with a distinct hint of white peach and citrus, with a long, clean, spicy finish. JT's over-the-top style merges with a clean Alsatian style dry finish - the best of Old and New World combined. We hope you enjoy this spicy Dry Gewürztraminer as much as we enjoyed making it. **JT, Jon Theurich**