

# Saviah

C E L L A R S

## 2008 Gewurztraminer

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- APPELLATION:** Walla Walla Valley  
Biscuit Ridge Vineyard
- TECHNICAL NOTES:** pH: 3.43  
TA: 0.78 g/100mL  
Alcohol: 10.5% By Volume  
Residual Sugar: 8.5% by weight  
Sugar at Harvest: 28.5 degrees brix
- FERMENTATION:** Fermented in stainless steel at very cool temperatures to help preserve the fruity esters. The fermentation lasted for 67 days with the wine stopped at 8.5% residual sugar by chilling the wine to 32 degrees Fahrenheit.
- CASES PRODUCED:** 165 cases
- BOTTLING DATE:** February 17, 2009
- RELEASE DATE:** April 1, 2009
- SENSORY NOTES:** One word description...Wow! Spicy aromas of lychee fruit, honey, orange peel and rose petals. This late harvest wine is delicious... tasting of sweet pear and honey crisp apples with a finish that lingers. Serve chilled with sliced apples, nuts and Roquefort cheese. Also pairs well with curries, Asian or spicy dishes. This wine will drink well tonight or put some away for 10 years for a super special occasion.

Pour a glass and enjoy!

Rich