



**GEWÜRZTRAMINER**  
*2014 Yakima Valley AVA, Washington*

Talon Winery **GEWÜRZTRAMINER** is a delightfully aromatic and slightly sweet wine you will enjoy immensely. You'll find a lively mouth-feel accompanied by a beautiful, long and spicy finish. Try it with spicy Asian meals or by itself, but always with family and friends.

**BLEND/COMPOSITION**

100% Gewürztraminer

**FERMENTATION/AGING**

No malolactic fermentation  
Un-oaked, no barrel aging

**WINEMAKER'S NOTES**

We prefer to make our Gewürztraminer in the traditional German style, with medium sweetness and strong aromatics. The predominant note in Gewürztraminer is lychee. This wine, with its acid backbone, is wonderfully balanced with the right amount of sweetness. Fermentation was quick and clean, finishing in just five days. We moved this wine into the bottle relatively quickly, after seven months in stainless steel.

**TECHNICAL DATA**

Titrateable Acidity at Bottling . . . . . 6.1g/L  
pH at Bottling . . . . . 3.2  
Residual Sugar . . . . . 4.0%  
Alcohol . . . . . 12.0%