

2020 Gewürztraminer-Schönburger (1 Off Dry)

AWARDS

SILVER

Cascadia Wine Competition



Description:

The flavour profiles of these two varieties truly complement each other. Schönburger contributes delicate spice and subtle muscat highlights that are evident throughout. Gewürztraminer support this wine with an added dimension of spice, and crips, lively acidity.

Taste Profile:

Gewürztraminer offers delicate spice notes and a crisp citrusy acidity. Schönburger lends additional spice nuances and muscat highlights. The blend of flavours is tropical, reminiscent of papaya, passions fruit and lychee.

Serving Suggestions:

Great as an aperitif, with food and cheese, or also with today's lighter foods. Tandoori, grilled, lightly spiced pork, chicken, turkey, and pasta salad.

ANALYSIS:

CSPC # +586123

Size: 750 mL

12.6%

Alcohol

Total Acidity 5.6 g/L

Residual Sugar 13.3 g/L

pH 3.01

Located in the Okanagan's premier grape region, **Gehringer Brothers** is nestled in the heart of the well-known **Golden Mile Bench** south of Oliver, BC. Gehringer Brothers, recognized for superior quality wines, is one of the earliest family-run estate wineries in the Okanagan. 1985 saw their first vintage, and 32 years of passionate winemaking are reflected in high levels of consistency. The Gehringer style is a symbiosis of terroir and a fine balance between ripe, sweet fruit and firm, clean acidity. The brothers, Walter and Gordon's, hard work and dedication to perfection have not gone unnoticed. They boast to be the *King of Platinum*, with a total of **92** Platinum awards to date!