



2018 Old Vines Auxerrois (1 Off Dry)

AWARDS

GOLD	Los Angeles International Wine Competition
GOLD	All Canadian Wine Championships
SILVER	Cascadia Wine Competition
SILVER	Indy International Wine Competition

Description:

A classic wine with a soft mellow acidity, rich in subtle fruit flavours and vented in an off-dry style. Auxerrois has adapted to the Okanagan extremely well. Each fall brings this grape to maturity with a perfect acid balance. A wine to serve when one is not sure of one's preference. A taste profile that doesn't tire a palate.

Taste Profile:

This wine style is not intense fruit, but rather a rich mellow wine bouquet. The wine has a pleasant, dry mouth feel, with just a touch of sweetness evident, to polish the finish.

Serving Suggestions:

It is a great accompaniment to seafood, especially scallops and shell fish. Also a perfect choice with consommés, cream sauces dishes, and delicateflavoured foods.

	CSPC #	+171496
	Size :	750 mL
	Alcohol	12%
ANALYSIS: <	Total Acidity Residual Sugar	6.3 g/L
ANAL 1 515: <	Residual Sugar	11.0 g/L
	рН	3.18

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 78 Platinum awards to date!

www.gehringerwines.ca