

## TWO | VINES

2008 GEWÜRZTRAMINER

**GROWING SEASON**

- A perfect ripening season with full crop yields and restrained sugar levels led to outstanding wines from Washington state's vineyards in 2008.
- Harvest began 10 days later than normal due to cool spring weather and a moderate summer.
- Hot weather in August provided ideal ripening conditions for grapes across all varieties and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

**VINEYARDS**

- Columbia Valley vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- Vines are planted north to south on south and southeast facing slopes.

**VINIFICATION**

- Juice cold-settled then fermented for 20-30 days in temperature-controlled stainless steel tanks.
- Cool temperatures were maintained throughout fermentation to enhance the variety's fresh, spicy appeal.

**TASTING NOTES**

*"Aromas of spice, lychee and rose petals are followed by flavors of grapefruit and white peach. A subtle sweetness and bright acidity marry seamlessly to create this balanced wine."*

*Ray Einberger*

Ray Einberger, Winemaker

**VINEYARDS**

Washington State

**HARVEST DATE**

September 24, 2008

**FERMENTATION**

20-30 days

**ALCOHOL**

11.5%

**TOTAL ACIDITY**

0.69 g/100mL

**PH**

2.98

**SUGAR**

2.88 g/100mL

