

TASTE LEARN ENJOY



Bowers Harbor Vineyards

Old Mission Peninsula, Michigan
www.bowersharbor.com



2017 Gewurztraminer Wind Whistle

The Wine

Gewurztraminer! The name that's so intimidating to pronounce, but oh-so-wonderful to drink! The grape, likely originating near the town of Tramin in Northern Italy, derives its name not only from its geographic origin but also from the lovely note of spice ("gewurz" in German) in this wine. Gewurztraminer can range from lightly dry to sweet and succulent, but in either case emanates an alluring and aromatic perfume. Floral and citrusy with a tingle of spice on the finish, this wine is notably dry and loves to buddy up with food that mirrors some of its citrus and ginger elements. So don't worry about pronouncing the name; it's much more gratifying to simply drink a glass while you practice pronouncing the name!

The Grapes

Gewurztraminer grapes thrive in a moderately cool climate, which is why the foothills of the Alps in Italy, Germany, Romania, and Hungary lend themselves well to this varietal. Who could guess that this varietal would love Northern Michigan as much as the Alps?? The Wind Whistle Vineyard is situated less than a mile from Lake Michigan and boasts sandy soil and all-day sun exposure. In addition to growing in the ideal location, these vines are meticulously manicured, hand hedged, leaf picked and hand harvested. While the skins of these grapes sport a lovely rosy hue, the wine itself is white.

DID YOU KNOW?

Gewurztraminer is one of the classic 18 "Noble Grapes", but is relatively rare, with only 20,000 acres planted worldwide. Alsace, France has the greatest number of vines, followed by the U.S.

TECHNICAL DATA

Varietal: 100% Gewurztraminer

Case Production: 95

Vintage: 2017

pH/Residual Sugar: 1%

Appellation: Leelanau Peninsula

ABV: 12%

TASTING NOTES

Aromas of lychee and cantaloupe rind lure you into a mouthful of pineapple and white grapefruit punctuated by white pepper.

How to taste:

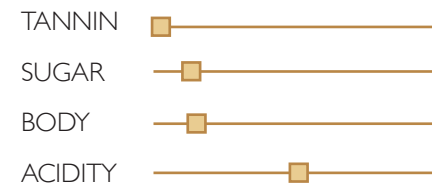
- 1 Look at the appearance:



- 2 Identify aromas and flavors



- 3 Determine the profile



- 4 What to Pair It With!

Moroccan Chicken Bastilla (stewed with saffron, ginger, pepper and cinnamon), served over couscous and sprinkled with roasted almonds scented with rose water.

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