

Bowers Harbor Vineyards

Old Mission Peninsula, Michigan

www.bowersharbor.com

2017 Gewurztraminer Late Harvest

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. While running late might not always be seen as an asset, in the case of our Late Harvest Gewurztraminer, we wouldn't have it any other way! Harvested on October 27 of 2017, these grapes were bursting with flavor and sweetness, which translates into a truly ethereal experience on the palate. So don't worry about pronouncing the name; it's much more gratifying to simply drink a glass while you practice pronouncing the name!



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

Vintage: 2017

Appellation: Old Mission Peninsula

Case Production: 240

pH/Residual Sugar: 3%

ABV: 12%

TASTING NOTES

Indulgent aromas and candied pear and pineapple segue into mouthwatering notes of honeyed orange and cantaloupe, with a whisper of spice on the finish.

How to taste:

Look at the appearance:











2 Identify aromas and flavors









3 Determine the profile

TANNIN	
SUGAR	
BODY	
ACIDITY	



4 What to Pair It With!

Coconut curried golden lentils over cauliflower rice, accompanied by yogurt sauce and dried fruit.

TASTELEARNENJOY

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