



2007 GEWÜRZTRAMINER

Appellation:	Niagara Peninsula
Varietal:	100% Gewürztraminer
Alcohol Percent:	12.0 %
LCBO Sugar Code:	1
Residual Sugar g/L:	10.0 g/L
Brix at Harvest:	20.2
Total Acid g/L:	6.15 g/L
Cases Produced:	984
Drinking Through:	Now - 2012
Service Temp.:	10 - 12°C
Decanting:	--

The nose is very exciting. Hints of lychee and floral honeysuckle round out the aromas in this classic Gewürztraminer. The mouth offers a rich, ripe melon with well balanced acidity. The fruit characteristics give this wine a nice subtle sweetness which lingers with some warm spice.