

2010 GEWÜRZTRAMINER

OUR PHILOSOPHY

AT FETZER, WE ARE NOT ONLY COMMITTED TO MAKING GREAT WINES, BUT WE DO SO IN A SUSTAINABLE AND RESPONSIBLE WAY. AS A LEADER IN SUSTAINABLE WINEMAKING SINCE 1986, WE INTEGRATE SUSTAINABLE PRACTICES THROUGHOUT OUR ENTIRE WINEMAKING OPERATIONS INCLUDING THE ENERGY WE USE, THE MATERIALS WE BUY AND THE INVESTMENT WE MAKE IN OUR FACILITIES, EMPLOYEES AND OUR COMMUNITIES. WE DO THIS NOT ONLY BECAUSE WE KNOW IT MAKES BETTER WINES, BUT BECAUSE WE BELIEVE IT'S THE RIGHT WAY TO DO BUSINESS.

NOTES ON THE WINE

Our Gewürztraminer is rich and complex. It is made with a traditional taste profile, so it is just a bit sweet with crisp acidity. There are aromas of tangerine, mango and orange spice, joined by pineapple baked pear and a bit of cinnamon. The wine is zesty with flavors of clove, orange and caramelized apples.

WINE FACTS

TOTAL ACIDITY: 0.74 GRAMS/100ML

pH: 3.10

RESIDUAL SUGAR: 3.20 GRAMS/100ML

ALCOHOL: 12.00% ABV

VARIETAL CONTENT

81% GEWÜRZTRAMINER, 19% MUSCAT



DENNIS MARTIN
Winemaker

We Make Our Wine Responsibly. Please Drink Responsibly.

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For its winery operations, Fetzer utilizes 100% green energy including solar, wind and geothermal energy. It has one of the wine industry's largest solar arrays. While reducing the impact on the environment, we still deliver quality wine.