

CLAIBORNE & CHURCHILL

2005 Gewürztraminer

Unmistakably intense and aromatic, Gewürztraminer has been the flagship variety at Claiborne & Churchill since our founding in 1983. We rely upon traditional winemaking techniques, such as whole cluster pressing, native yeast fermentation in neutral oak barrels, and extended lees contact to produce a wine that shows complexity, mouthfeel, and balance. It is no exaggeration to say that Claiborne & Churchill is one of the world's premier producers of this variety. In a recent compilation of wine competition results, our Gewürztraminer was ranked number one in awards received, and far ahead of its nearest competitor. To quote one wine critic: "Nobody does it better."

Gewürztraminer is a grape variety that has seen a resurgence in recent years, with many fine examples being produced in Northern Italy's Alto Adige region, as well as in Germany and in its traditional homeland of Alsace. With alcohol levels typically higher than that of Riesling, and with much lower levels of acidity, it can be a very rich wine, with an intense spiciness ('gewürz' means 'spice' in German,) that pairs well with many foods. Gewürztraminer is a wine that is very accessible; the fruitiness is approachable to the new wine drinker, while its complexity can hold the attention of even the most jaded aficionado.

Our Gewürztraminer excels as an accompaniment to many spicy ethnic cuisines: we love it with Chinese, Thai and Indian food; Korean Barbecue; Jambalaya; Paella; Tapas; or even with Baja-style fish tacos. It is also the classic Thanksgiving Dinner wine.



2005 Dry Gewürztraminer, Central Coast

77% Ventana, 23% Carmel Highlands
Vineyard, Arroyo Seco AVA

Alc. 13.4% R. S. 0.3% pH 3.30 TA 6.1 g/l

Flavor descriptors: Kumquat, nectarine, rose-water, cardamom, nutmeg, carnation, vanilla, orange blossom