Winzerwald Winery

Gewürztraminer (Guh-vurts-tra-meener)

GOLD MEDAL – Indiana Wine Fair at Story 2011, GOLD MEDAL – Newburgh Wine Festival 2011, SILVER MEDAL – 2011 Indy International, SILVER MEDAL – 2010 Indy International, BRONZE MEDAL–2009 Indy International

This wine is known for its spicy and floral characters and powerful aromas..it isn't so much spicy as it is exotically perfumed,, muskily floral and tropically fruity. Winzerwald's typically has rose petal aromas, and tropical fruit notes such as mangoes and lychees along with some peach or pear, honey and sometimes a touch of fresh black pepper. These grapes actually share some of the same compounds as lychee fruit. If you enjoy Gewürztraminer you may also like Riesling. Viognier and Sauvignon Blanc drinkers often enjoy Gewürztraminer

HISTORY

Gewürztraminer is a popular pink tinted white wine-making grape and grows well in cooler climates and is the most widely grown grape in Alsace, France. Gewurz means spicy and Traminer comes from Tramin - a German speaking town in the Tyrolean region of Italy the presumed birthplace of this grape. Winzerwald first started making Gewürztraminer in 2003 as its signature semi-dry white wine.

GRAPES AND SOURCES

Winzerwald's grapes come from Yakima Valley Washington where many fabulous Rieslings and Gewürztraminers are grown. The owners work with the growers to dictate the ph, acidity, and brix levels in the grape to ensure they are harvested to maximize the tropical fruit characters of this semi-dry wine. The grapes are crushed into juice and sulfited to prevent browning and shipped via refrigerated trucks to Winzerwald Winery.

WINE DESCRIPTION

Color: Light golden or straw colored

Sugar: Semi-dry white with 1.5 - 2.5 residual sugar

Style: Food companion with bright acidity

Aroma/Bouquet: Roses and spice

Taste: Tropical fruits with some pear or peach

Alcohol: 12%

Ferment/Aging: 100% Stainless steel fermentation, no oak. Storage: Store in cool place, drink within 12-18 months.

Serving: Serve chilled.

Food Pairings: Aromas pair well with Asian cuisine, Munster cheese, fleshy, fatty

wild game such as goose or duck, and smoked salmon

Peach Bread Pudding with Gewürztraminer Sauce

3 oz. unsalted butter 5 oz. semi-dry bread torn into pieces

3-4 ripe or frozen peaches, peeled & sliced 4 tbsp sugar, or more to taste

18 fl. oz. mike & cream mixed, half & half 3 eggs

½ cup raisins, macerated for several hours in a bit of kirsch or similar (optional)

Preheat oven to 375 degrees. Melt half the butter in a large frying pan and cook the bread pieces over low heat, adding more butter as necessary and tossing until they are lightly golden & the surfaces are crisp. Empty into a buttered gratin dish. Scatter over the raisins and peach slices, tucking them in here and there and arranging them with the bread to form a regular surface. Whisk together the sugar and eggs and whish in the milk and cream. Pour evenly over the rest. Bake for about 40 minutes or until the custard is set. Serve tepid with the following sabayon sauce and a bottle of Winzerwald Gewürztraminer.

Gewürztraminer Sabayon Sauce (Serves 4)

Sauce will double in volume so choose pan carefully. In a double boiler pan, whisk together 2 egg yolks and 1 heaped tbsp caster sugar until lightened in color. Add 4 tbsp of Gewürztraminer and place over bottom of double boiler over low heat, not boiling. Whisk until the sauce is thickened & its volume doubled.

