



Gewürztraminer

V. 2012

Our rich and flavorful wines express the unique and distinctive qualities of our vineyards in Sonoma County. For a half century, the Kreck family has been dedicated to farming and crafting wines that capture the character of our renowned area.

GRAPE SOURCE

The Gewürztraminer block on our estate in the Dry Creek Valley is one of the oldest on the property. The vines are dry farmed and produce concentrated flavors in the small berries. Our location at the southern end of Dry Creek provides ample cool fog from our neighboring Russian River Valley.

WINEMAKING

Harvest is always very early in the morning and the grapes are delivered to the winery ice cold. From there, they are crush and pressed then fermented in stainless steel between 53°F and 60°F. The fermentation is stopped at 0.3% residual sugar. The wine is allowed to age on the lees for 3 months and is then bottled.

WINEMAKER NOTES

A very vibrant nose of lychee fruit, honeysuckle, and layered spices gives way to like flavors. Ample acidity adds a long and delightful finish. Nearly dry, with just a touch of sweetness on the finish.

FOOD PAIRING

Balsamic glazed duck with figs, Thai red curry, Ginger and green pepper marinated chicken

www.millcreekwinery.com

BLEND

100% Gewürztraminer

pH

3.26

PRODUCTION

410 Cases

TA

7.3g/L

SRP

\$23.00

WINEMAKER

Jeremy Kreck

ALC

14.5%