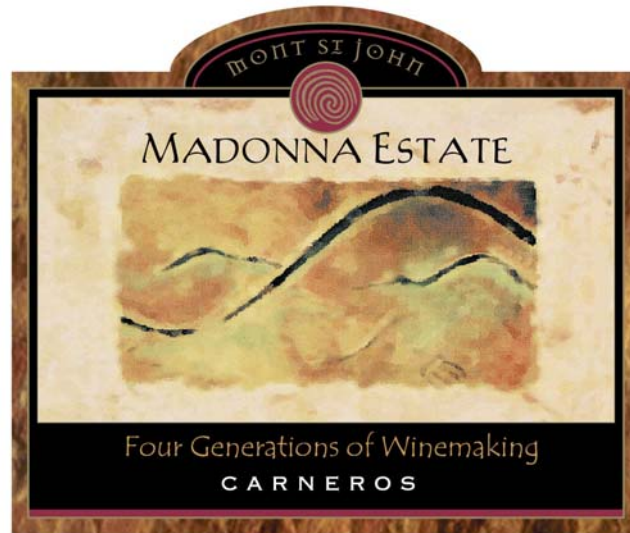


2008 GEWURZTRAMINER



WINE STATISTICS

COMPOSITION:	100% Gewurztraminer, 100% Organically Grown Grapes
APPELLATION:	100% Carneros, Napa Valley
HARVEST DATES:	October 6 th
SUGAR AT HARVEST:	22.3 degrees Brix
AGING/COOPERAGE:	100% tank fermented, stainless steel
ALCOHOL:	11.5% by volume
ACIDITY:	TA = .65g/100 ml; pH = 3.55
RELEASE DATE:	March 2009

WINEMAKER'S NOTES

To create an elegant Gewurztraminer with vibrant flavors, we picked the fruit in the early morning hours, and immediately separated the skins from the juice during the pressing process. The fruit was then transferred into stainless steel tanks and inoculated with Cote de Blanc yeast. Upon completion of fermentation, our Gewurztraminer remained in stainless steel until bottling. This delicious wine has delightfully fresh and fruity aromas, with wonderful nuances of grapefruit and honey, and a hint of spice, followed by a crisp finish.

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