



GRAY MONKTM

ESTATE WINERY

2016 GEWÜRZTRAMINER

BC VQA Okanagan Valley

Winemaking

Gewürztraminer grapes were hand-picked from our long-standing growers for Gray Monk within the Kelowna and Kaleden regions in the Okanagan Valley. The Gewürztraminer grapes were given 10 to 12 hours (over-night) of skin contact for added texture and mouth-feel, then gently pressed, cool fermented, and aged in stainless steel tanks for pure fruit expression.

Characteristics

This Gewürztraminer has a straw yellow colour and an exotic aroma of lychee nut, rose water, tropical fruit, spiced yellow apple and tangerine. This smooth, slightly rich, medium-bodied wine has flavours of tropical fruit and melon. Notes of melon, tangerine, floral and spice linger on the medium-dry finish.

Food Pairings

Serve with Tandoori chicken; Cajun spiced fish; baked salmon with Asian glaze; spiced crab cakes; pad Thai; vegetable stir-fries (include ginger, hoisin and oyster sauces); take-out Chinese food; ham and grainy mustard Panini; clove-studded baked ham; cumin scented chicken quesadillas; cumin pork tenderloin; vegetable samosas; a cheese board with cumin seed Gouda and Munster, both with water crackers.

Serving Temperature

Serve lightly chilled between 13 and 15°C to enhance a richer profile.

Technical Information

Sweetness Level:	(2) Medium Dry, 18.6 g/l
Alcohol:	12.5%
Total Acidity:	5.89 g/l
Size:	750ml
Closure:	Stelvin Closure
CSPC#:	321588
UPC#:	7 78829 11609 6

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