



AIRFIELD

2008 Gewürztraminer

Vineyard: This wine is from our G-3 Gewurztraminer field. The vines were planted in 2001 and are on a nearly flat surface with rows facing the southwest. Most of the grapes in this block go to Chateau Ste. Michelle.

Vinification: The Gewurztraminer grapes were the first grapes off of the vine during the 2008 vintage. They were machine harvested early in the morning on September 23rd. After they were transported to the winery, the grapes were fed 'whole cluster' into the press. After a gentle press cycle, the juice was fined and allowed to settle for 2 days. The juice was then racked and warmed to 60 degrees. Inoculation was done using the yeast BA11. Ferment was kept at 60 degrees and continued until October 4th when it was arrested and the desired sugar acid balance was obtained.

Maturation: The Gewurztraminer was left in stainless steel tanks until bottling.

Bottling: Bottled on March 3rd, 2009. This wine was both heat and cold stabilized. Filtration was conducted using a plate and frame filter and a membrane filter directly before bottling. Screw cap closures were applied.



REGION	Yakima Valley AVA, Washington
VINTAGE	The 2008 Vintage started off with a very cool spring. Usually our estate vineyards experience bud break on the 10th of April, but in 2008 it was about two weeks late. The weather heated up and it seemed as if we would get back on track, but a cooler than normal August combined with the slow start in April delayed ripening. Luckily, we had an Indian Summer that kept temperatures hovering near 80 degrees well into October. Perfect ripeness finally arrived. The vintage's long hang time led to big wines that have acidity.
VARIETAL COMPOSITION	100% Gewurztraminer
WINE ANALYSIS	13.3% alcohol 5.55 g/L TA 3.49 pH
RESIDUAL SUGAR	1.30%
CASES PRODUCED	317 cases
RELEASE DATE	April 10, 2009

Hand-Crafted By Winemaker:

Marion Z. Miller

- COLOR** Clear, pale straw yellow.
- NOSE** Fresh aromas of candied pear, lychee, and floral notes.
- FLAVORS** Light bodied. Almost dry. Just a touch of residual sugar. Crisp and refreshing with flavors of Asian pear and lychee.
- FOOD PAIRING** Enjoy with a waldorf salad, macadamia crusted Mahi Mahi, a wide range of curries, and Thai food.
- PEAK DRINKING** Now through 2010.