



“The Magician”

2007 Columbia Valley

Our 2007 Magician, another 100% Gewurztraminer, is even drier than the 2006 vintage and with higher acids as well. Fans of last years Magician will fall in love with this year's wine. It is pale straw in color, and like any classic Gewurzt, is highly aromatic. It has aromas of crisp green apples and rose petals, and flavors of ripe peaches and lychee nut, with a distinct spiciness as well. Fermented and aged in stainless steel, it went through partial ML before it was filtered and bottled to retain the bright acid profile that makes it a perfect food wine. With only .56 g/mL of residual sugar (compared with 1.2 g/mL for the 2006), it retains only the slightest hint of sweetness, which makes this the perfect pairing with spicy Asian foods, as well as a summer salad of fresh cut apples and pears, topped with a creamy mild goat cheese. It's not bad sipping by the pool either (*that is an invite!*).

pH 3.47, TA .50g/mL; Alcohol 12.7%

Vineyards: Evergreen Vineyard, Weyns Vineyard